

THE PRINCESS CRUISES® DINING EXPERIENCE

From elegant specialty restaurants to themed buffets on deck, our world-class chefs create freshly prepared cuisine from scratch using tantalizing ingredients to satisfy no matter the time of day or night.

Introducing the culinary celebrities of Diamond Princess®



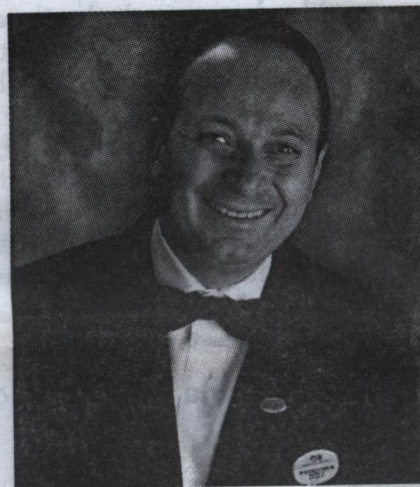
NILO PALMA
Executive Chef

Nilo Palma is the youngest of a family of seven, several of whom have worked as Hoteliers for many years. His love of cooking led him to apprentice at the Nikko Hotel Manila Garden.

Nilo has worked in Micronesia Island, Saipan, U.S.A. for several years where he expanded his culinary knowledge and repertoire before moving to the Tokyo Diamond Hotel, Japan. He then decided to head to sea and joined his first cruise ship in 1993. Nilo has traveled around Asia and the globe honing his skills and gaining invaluable experience in international styles of cuisine. He enjoys experimenting with East meets West fusion flavor combinations. He has taught Culinary Arts as Manager of the Global Culinary School which is accredited by the Philippine Government's Department of Education and Culture. Nilo's motto is "Cooking with Passion"

He joined the Princess family in February 2008 and has served onboard the Golden, Caribbean and most recently Coral Princess.

When on vacation Nilo spends his free time with his family and enjoys sampling fine cuisines. He is an avid sports fan with a particular love of basketball and collects star player's basketball jerseys.



PASQUALE MARINO
Maitre D'Hotel

Born in Naples, Italy, and raised on the picturesque island of Sicily, Pasquale Marino began his culinary career by attending the Barsanti Institute of Camogli, a renowned maritime catering and hotel school in the Ligurian Riviera. After earning his degree, he gained experience working in prestigious hotels and restaurants throughout Italy and Southern Europe.

Following in his father's footsteps, Pasquale joined Princess Cruises in 1991 as a Junior Waiter and was promoted to the position of Maitre d'Hotel in 2010. Since then, he has worked on nearly every ship in the Princess fleet, and has even had the honor of being a part of the new build teams for Emerald Princess, Ruby Princess and Royal Princess.

When he's not reveling in his favorite Mediterranean itineraries, Pasquale lives with his family near Mount Etna in Catania, Sicily, where he enjoys spending time in the family vineyard and exploring new cities by motorcycle.

TASTY TIDBITS

Under the supervision of the Executive Chef and Maître D'Hôtel, the following crew members prepare and serve all of the tasty cuisine onboard Diamond Princess:

From the galley

Executive Sous Chef	x 1
Sous Chefs	x 6
Chef De Cuisine	x 1
Chief Butcher	x 1
Chief Baker	x 1
Chef de Partie	x 22
Chef de Partie Pastry	x 3
Demi Chef de Partie	x 33
Demi Chef de Partie-Pastry	x 6
First Commis	x 26
First Commis-Pastry	x 5
Provision Master	x 1
Ice Carver	x 1
2nd Commis	x 34
Galley Supervisor	x 1
Asst. Galley Supervisor	x 1
Galley Steward	x 68
2nd Commis Butcher	x 1
2nd Commis Baker	x 1
Asst. Provision	x 5
General Galley Steward	x 11

From the dining room

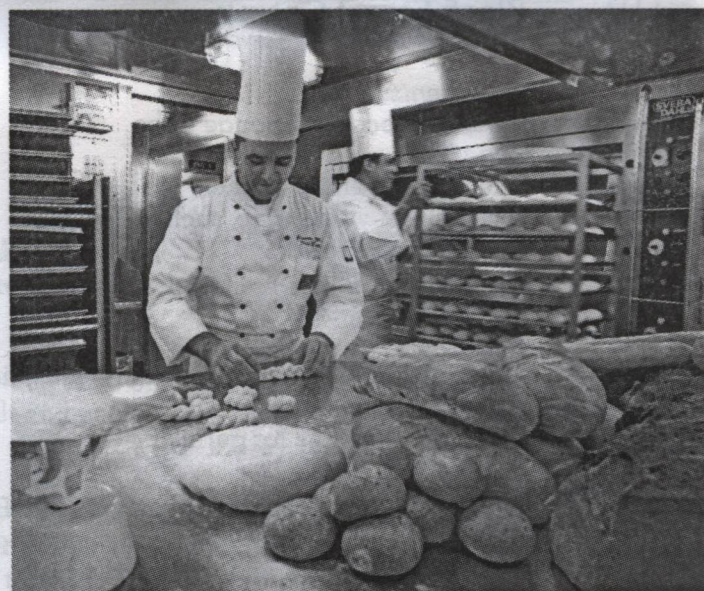
Asst. Maître d'Hôtel	x 1
Head Waiter	x 5
Buffet Supervisor	x 12
Head Waiter Internal Service	x 1
Waiter	x 91
Asst. Waiter	x 80
Buffet Steward	x 34
Asst. Buffet Steward	x 25
Dining Room Clerk	x 1

The flavors you crave

Every day, our dedicated team of chefs carefully prepares the authentic, flavorful food served in each of our elegant dining venues onboard.

Each dish is skillfully made from scratch, from our signature pastas to our homemade pizza to the bread and rolls that are baked fresh three times daily.

Whether you're tasting a crisp tossed salad or cutting into a juicy, tender steak, you can rest assured that every great-tasting meal has been created using only the freshest and highest quality ingredients, delivering mouthwatering flavors to your taste buds whenever you desire.



This adds up to a grand total of 477 crew members dedicated to providing you with an unforgettable onboard dining experience.

It has been a pleasure having you onboard with us and we look forward to sailing with you again soon.

Until then we wish you a Buon Appetito!