

# FFG UPDATE

THE AIRLINE CATERING NEWSLETTER FROM FLYING FOOD GROUP

**SPRING 2023** 

# Aer Lingus 🏀



Flying Food Group's Hartford facility (BDL) resumed catering Aer Lingus flights to Dublin on March 26th. Aer Lingus has been a customer since 2016 and is serviced out of five other FFG locations: Chicago, Miami, Orlando, Seattle, and Washington D.C.

### AIRFRANCE /



In mid-December, Flying Food Group's Newark facility (EWR) began catering Air France's new route, a daily flight between Newark and Paris. As part of a long-term successful collaboration, Flying Food Group caters Air France out of four other FFG locations: Chicago, San Francisco, Los Angeles, and Miami.

Air France became a Flying Food Group customer over 35 years ago, soon after Founder Sue Gin launched FFG's second catering kitchen at Chicago O'Hare International Airport, attracting international customers.



## Frenchbee

Flying Food Group's Miami facility (MIA) is now catering three weekly French Bee flights between Miami and Paris Orly. Service began December 15, 2022. French Bee has been a Flying Food Group customer since 2018 and has

four locations in the U.S. Flying Food Group caters all locations: Miami, San Francisco, Newark, and Los Angeles. Flying Food Group is excited to collaborate with French Bee as they expand across the U.S.





Flying Food Group's New York facility (JFK) is catering SAS after a long absence at this location. Service started on February 22. SAS is one of Europe's largest carriers and a founding member of Star Alliance. Flying Food Group caters this long-term customer at four other U.S. locations: Newark, Miami, Chicago, and San Francisco.



STARLUX, a high-end luxury boutique airline based in Taipei, Taiwan, selected Flying Food Group to cater the inaugural long-haul route from Los Angeles to Taipei. Service is set to start on April 26. Flying Food Group is pleased to partner with this exciting new customer as STARLUX anticipates expansion across the U.S.



In 2023, Flying Food Group is embarking on many exciting sustainability projects.

- At the end of 2022, FFG transitioned to ORCA organic waste digesters, which are efficient, environmentally friendly, and reduce costs.
- In March, Flying Food Group transitioned its metric mapping to Energy Star Portfolio Manager software, which will allow for monitoring energy, waste, and water. With built-in tracking, emission performance, and the ability for Energy STAR score and certification, Flying Food Group will be a part of the Energy Star Portfolio, which is considered the industry standard for benchmarking commercial buildings.
- Due to APHIS, FFG is limited with the handling of trash in locations where domestic flights are serviced. Currently, FFG is exploring whether it is possible to expand the recycling effort beyond cardboard, although, with APHIS, there are challenges that must be considered with this possibility.

For more information visit conta.cc/3Usd2XQ

## **CONTROL TOWER**



Spring 2023 is proving to be a time of strong rebound for the travel industry. Most of the markets have opened, and travelers are taking to the skies again. Both domestic and international destinations are seeing increased traffic. It is an exciting time to see airports

bustling, tourism expanding, and travelers happy to roam without restrictions.

Along with the rest of the travel industry, Flying Food Group is ramping up for a busy summer ahead. All sectors of travel are hiring more employees and expecting a summer season that rivals pre-pandemic numbers. Our customers are expanding their business, adding flights to both established and new locations. We are excited to grow along with them and are committed to ensuring them the highest quality and service as their needs grow.

Flying Food Group is proudly celebrating its 40th anniversary this year! Sue Ling Gin founded Flying Food Group in 1983 with a single catering kitchen at Chicago's Midway Airport to provide a new kind of fresh passenger meal for a single domestic airline customer. When Sue passed away in 2014, she had built her company into an industry leader, catering high quality meals for the world's leading airlines and providing retail brands with delicious meals and snacks to their US locations. Today, Flying Food Group is led by a skilled management team that advances her legacy of exceptional customer service and quality food offerings. Our customers remain our greatest asset and we are committed to honoring their loyalty and trust by continuously fulfilling their needs and exceeding their expectations. We are continuously making improvements and are gearing up to the future with innovations and services to continue to better serve our customers.

#### - Nicolas Rondeau

Executive Vice President, Airline Sales and Marketing

## **TAKING OFF**



Flying Food Group's Dulles facility (IAD) is now servicing Ethiopian Airlines' new route from Washington to Lomé, Togo, in addition to the daily route to Addis Ababa. The successful partnership between Flying Food Group and Ethiopian Airlines began in 2016, and the addition of this new route expands service to the daily non-stop Addis Ababa flight. Flying Food Group currently services Ethiopian Airlines in three other locations: Chicago, New York, and Newark, plus two cargo-only locations (Miami and Los Angeles). The Addis Ababa Ethiopian Airlines was founded in 1945 as a Star Alliance member. It is the largest airline in Africa and the world's fourth-largest airline by the number of countries serviced. Ethiopian Airlines has a fleet of 122 and continues to grow.



During a Japan Airlines presentation at SFO in October, Flying Food Group's Team SFO took time to celebrate 20 years of service with this valued customer. Founded in 1951, JAL (Japan Airlines) is Japan's largest carrier and is celebrating 70 years of

airline service this year. Flying Food Group is proud to partner with JAL on the USA to bring the highest quality and service to its customers.

