



inflight dining

CONGRESS OF CHEFS AND SOMMELIERS

Continental's executive chefs, Siegfried Lang and Gerry McLoughlin, are the orchestrators of distinctive inflight dining at 35,000 feet. They meet regularly with their Congress of Chefs, a carefully chosen group of culinary experts who continually evaluate the ever-changing trends and popular flavors of food. In addition, Continental's sommeliers are expert wine aficionados who assist our beverage committee in the selection and pairing of wines. This month, we profile one of our vendor partners and one of our celebrity sommeliers. — Tammy Briggs

FRANKENBERG

The partnership between Frankenberg and Continental Airlines began in 2002 under the direction of Continental's managing director of food and beverage, Siegfried Lang. Chef Lang had recently attended a regional menu presentation in Frankfurt, where he was introduced to a wide range of flavorful food items produced by Frankenberg. Shortly after returning to Houston, Lang researched the business and discovered that Frankenberg had a solid reputation for innovation, quality, and reliability, not to mention a state-of-the-art production facility and top certifications for international food safety and health standards.

Frankenberg produces premium meals and meal components for the retail market, but developing and producing hot airline meals for all classes of service is its main business. From development to delivery, the Frankenberg team works closely with customers to provide the best value for their products and maximize supply chain efficiencies.

With headquarters near Aachen, Germany, in the historic small town of Würselen, Frankenberg is strategically located in the country's northwest corner, near the borders with the Netherlands and Belgium. Husband-and-wife team Helga and Rüdiger Friedrichs embarked on the business venture over 20 years ago and today sell their products to more than 40 airlines throughout Europe and the world. Frankenberg also offers products to European home delivery service providers and German retail markets.

The company is unique in its use of culinary experts and development chefs to answer customer questions and develop new cuisine. Frankenberg has a wide customer base, which allows the company to observe food trends and innovations on a global scale.

Pictured here with a customer are Helmut Watzke (center), Frankenberg's head of product development, and Rüdiger Friedrichs (right), general manager. — T.B.



SOMMELIER MARTIN KORSON

Martin Korson is a graduate of the Culinary Institute of America in Hyde Park, N.Y., and recipient of a *Wine Spectator* scholarship. Graduating first in his class, he received top honors for his successful studies in the food service and hospitality industry. With such an auspicious beginning, it's no wonder Korson's career has flourished.

As beer and wine manager for the European-style fresh food retailer Central Market, Korson — who's appropriately known as the store's Resident Wino — is responsible for the 360 beer varieties on hand, from American micro-brews to hard-to-find imports. The facility also houses a cooking school where Korson serves as the primary wine and beer instructor for new associates and teaches student-customers how to become wine aficionados.

One of only a few advanced-certificated sommeliers in Texas, Korson is also a member of the Court of Master Sommeliers. Originally established in the United Kingdom, with an American chapter formed in the late 1970s, the court is a prestigious group of wine experts known throughout the world for their knowledge of wine, spirits, and other alcoholic beverages. Korson is also a member of the Society of Wine Educators, an organization dedicated to advancing wine education

through specialized development and certification, and Slow Food, a group devoted to preserving traditional foodways and educating people about food as a center of community.

Recently Korson returned from New York, where he was a guest sommelier for *Wine Spectator's* Wine Experience. Korson and 20 other specially chosen guest experts pre-tasted and decanted more than 20,000 bottles of wine, from more than 350 international wineries, that were served to wine lovers at various seminars throughout the event. At home in Texas, Korson is also a judge for the International Wine Competition at the legendary Houston Livestock Show and Rodeo, one of the largest wine competitions in the U.S.

Korson is pictured here at the most recent wine tasting hosted by Continental's Beverage Committee, a 12-member panel made up of representatives from Continental's Food Services, Inflight, Purchasing, Marketing, and Finance divisions. The panel blind-tested French red wines for international BusinessFirst travelers, rating the wines on aroma, color, taste, and finish. Korson aids in the process to provide his expert advice and ensure that Continental stays on top of the latest industry trends. — T.B.

