

Cuisine Solutions brings global flavours to IFSA Global EXPO

This is a special feature from *PAX International's* October 2024 IFSA Global EXPO issue.



Chef Carlos Amaya, Chef for Onboard Services, Cuisine Solutions (centre) with the Cuisine Solutions team at WTCE in Hamburg, Germany in May 2024

[Cuisine Solutions](#) will showcase an impressive array of new menu items and innovative offerings from its global production facilities at IFSA Global EXPO 2024. The event represents a platform for the sous vide solutions supplier to demonstrate its international presence and culinary expertise, Tomu Odawara, Director of Onboard Services at Cuisine Solutions, *tells PAX International*.

Odawara, with more than 25 years of experience in the inflight catering sector, leads the company's airline-related initiatives, ensuring products meet the needs of the aviation industry.

"Our goal is to continue relationships with airlines and other suppliers to remain relevant," Odawara says. "As an innovations-driven company, it's a great opportunity to show innovations and promote exactly who we are and what we're working on to make food better and more interesting."



Tomu Odawara, Director of Onboard Services at Cuisine Solutions

Chef Carlos' cohesive culinary creations

Chef Carlos Amaya, Chef for Onboard Services at Cuisine Solutions, played a pivotal role in developing the menu for IFSA Global EXPO 2024. Odawara praises Amaya's approach to creating a cohesive, international menu that showcases the company's wide-ranging culinary capabilities.

"Chef Carlos has circumnavigated our global footprint into a cohesive menu of fun and innovation," Odawara says. "It has hints of Latin America, Asia, old-world Europe, the Middle East and more."



Chef Carlos Amaya, Chef for Onboard Services, Cuisine Solutions

Reflecting the diversity and quality of Cuisine Solutions' production facilities across the U.S., France and Thailand, the menu includes both savoury and sweet items, with a focus on sous vide and breakfast options.

Breakfast will feature cold and warm options. Visitors to the booth can enjoy a reinvented chia pudding from the Thailand facility, new takes on the French tartine, and an American classic, sausage and gravy biscuits, says Odawara, adding that these items highlight Cuisine Solutions' ability to adapt traditional favourites into new, inventive formats.

Cuisine Solutions will feature daytime menu items that underline its focus on quality and innovative products that meet the needs for both domestic and international airline catering, Odawara explains. The daytime menu will include unique innovations in seafood, such as the Brazilian arapaima and a BBQ classic, beef burnt ends.

A key highlight of the exhibit will be the continued emphasis on sous vide cooking techniques, which have been central to Cuisine Solutions' success in creating flavourful, high-quality meals that retain freshness and taste, even after extended storage.

Making food better

For Cuisine Solutions, IFSA Global EXPO is not only an opportunity to showcase new products but also to strengthen relationships with existing clients and partners.

As Odawara aptly puts it, "We are a solution for our partners who supply internationally. We offer

quality and consistency.”

Looking ahead, Odawara anticipates that airlines will continue to demand more natural, clean-label products with minimal ingredients, in line with passenger preferences for healthier, restaurant-quality meals.



Chef Carlos Amaya, Chef for Onboard Services, Cuisine Solutions (left) in action at an industry

exhibition