



A WELL-PREPARED
GALLEY SETS THE
STAGE FOR A SEAMLESS
AND ENJOYABLE
YACHTING SEASON!

GALLEY PRE-SEASON CHECKLIST

Inventory & Stocking

- ☐ Check and restock dry goods, spices, and condiments
- ☐ Order fresh and frozen provisions based on itinerary
- ☐ Ensure ample storage for specialty dietary items

Equipment & Maintenance

- ☐ Deep clean all surfaces, ovens, and refrigeration units
- ☐ Inspect and service kitchen appliances (stoves, blenders, coffee machines)
- ☐ Test refrigeration and freezer temperatures

Menu & Meal Prep

- ☐ Plan menus based on guest preferences and dietary needs
- ☐ Pre-make stocks, sauces, and frozen essentials
- ☐ Source local suppliers for fresh produce and seafood

Safety & Hygiene

- ☐ Check fire extinguishers and galley safety equipment
- ☐ Replenish first-aid kit and food handling gloves
- ☐ Review food safety protocols with crew

General Organization

- ☐ Label and organize storage for easy access
- ☐ Ensure waste disposal and recycling systems are in place
- ☐ Confirm galley communication with interior and deck teams