



MEDIA CONTACTS:

Tracy Quan  
(305) 539-6577  
tquan@rccl.com

Harrison Liu  
(305) 982-2363  
hliu@rccl.com

**ROYAL CARIBBEAN INTRODUCES INNOVATIVE CHEFMAKERS AT SEA CULINARY PROGRAM ABOARD *FREEDOM OF THE SEAS* AND *LIBERTY OF THE SEAS***

**MIAMI, September 15, 2010** – Vacationing foodies can now choose from a range of culinary experiences aboard a Royal Caribbean cruise. Royal Caribbean International is partnering with renowned Chefmakers Cooking Academy, a cooking school dedicated to aspiring home cooks of all ages, to bring unique cooking programs to guests, who can share in fond family vacation memories and learn practical skills that can be applied day-to-day. Available now aboard *Liberty of the Seas* and beginning in the fall aboard *Freedom of the Seas*, guests, at an additional cost, can choose from over a dozen *Chefmakers at Sea* classes that are taught in the actual galleys of the ship.

"Royal Caribbean continues to be at the forefront of onboard food and beverage offerings, tempting guests with a diverse and exciting lineup of enriching and delectable programs," said Frank Weber, vice president of Food and Beverage Operations, Royal Caribbean International. "The *Chefmakers at Sea* cooking experience engages guests of all ages by teaching and honing their skills."

*Chefmakers at Sea's* hands-on classes, are ideal for both kitchen newbies and the experienced home cook alike. With several essential programs like *Knife Skills*, *Quick & Easy Fish*, and *All About Chicken* to highly social and interactive cooking parties like *Asian Persuasion*, *New American Cuisine* and *Surf & Turf*, there is guaranteed to be an appetizing class for every palate. Successfully piloted aboard *Mariner of the Seas*, the three-hour programs are open to guests 18 and over, who can try their hand at a series of exciting recipes and new skills under the careful guidance of the Chefmakers culinary team.

"At *Chefmakers*, we teach Royal Caribbean guests the tricks of the trade, in turn providing a feeling of mastery and confidence that will last long after their cruise," said Richard H. Klein, founder and CEO of Chefmakers at Sea.

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Other classes include: *Small Bites*; *Quick & Easy Pasta*; *Tamales*; *Lazy Day Brunch*; *California Cuisine*; and *Cooking Around the World*. In addition, *Chefmakers at Sea* offers a series of festive holiday classes, such as: *Pumpkin Carving*; *Gingerbread House Decorating*; *Ultimate Thanksgiving*; and *Entertaining for New Years*. Participants will receive their very own Chefmakers apron and recipe cards for all menu items prepared, as well as complimentary wine based on class selection. Guests will also have the opportunity to purchase the high quality kitchenware and utensils that they learn to use in the classes.

Little ones, from four to 11 years of age, can kick-start their culinary careers with a one-hour “*Kids with Kids Baking*” class. The future chefs will have fun preparing homemade sweet treats, like mini-puff pastry turnovers, learning lessons in chemistry and kitchen hygiene along the way.

Guests may register and learn about the specific classes being offered online using the Chefmakers pre-board reservation system. Private *Chefmakers at Sea* programs will also soon be available for various corporate groups that offer a very unique team building experience as well as for families looking for another memorable way to enjoy their cruise vacation.

Royal Caribbean International is a global cruise brand with 21 ships currently in service and one under construction. The line also offers unique cruisetour land packages in Alaska, Dubai, Europe, Australia and New Zealand, and South America. For additional information or to make reservations, call your travel agent, visit [www.royalcaribbean.com](http://www.royalcaribbean.com) or call (800) ROYAL-CARIBBEAN. Travel professionals should go [www.cruisingpower.com](http://www.cruisingpower.com) or call (800) 327-2056.

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