



Press Release

Innovative move in Airline Catering

August 13, 2003, Gate Gourmet, a world leading airline catering company, and DO & CO, a world leading premium event caterer, have signed an agreement to join forces in London and develop a new premium in flight catering product. The new partnership will start in October 2003 when DO & CO opens its new gourmet kitchen at London Heathrow.

Difficult market conditions in the airline industry over a number of years have led to a reduction of food service on many airlines. Gate Gourmet is confident that the partnership it has initiated with DO & CO in London will further enable it to respond to airline requirements for sophisticated premium products delivered at an affordable cost.

Innovative and creative approach of Gate Gourmet and DO & CO

The first customer to benefit from the new partnership will be British Airways. On behalf of Gate Gourmet, DO & CO will produce up to 5000 high quality gourmet meals every day for British Airways' Club Europe passengers. All of the gourmet meals will be made daily from the freshest local and international ingredients by expertly trained international chefs. Tony King, General Manager Catering and Service Development for British Airways said, "British Airways is delighted to be part of this new and exciting venture. We are looking forward to participating in this innovative and creative approach, aimed at enhancing our premium customers' experience."

DO & CO's scale and capability in premium catering is a natural compliment to Gate Gourmet's existing meal production and logistics operations. Gate Gourmet is the first global airline caterer to develop a new model of this kind in anticipation of the changing demands of its customers.

Win – Win Situation

With the support of British Airways, Gate Gourmet and DO & CO are developing a new and innovative way to deliver premium meals to passengers by combining the strengths of each partner. While DO & CO will deliver daily fresh food production for the short haul premium cabin, Gate Gourmet will continue to have total responsibility for the delivery of the complete catering services to British Airways including non-premium cabin short haul and all long haul food production, equipment handling, logistics and account management.



Gate Gourmet's Director Commercial and Operation for British Airways, Bernard Brevot, will provide a seamless interface between British Airways and the catering partners.

Over time, Gate Gourmet and DO & CO will look for other ways to work together to produce exciting, new menu concepts for British Airways and other airlines. DO & CO will also offer a premium event catering service from its new gourmet kitchen at Heathrow, supported by the capabilities of Gate Gourmet in the UK.

Note to editors:

Gate Gourmet:

Gate Gourmet is a leading airline catering company. Its turnover in 2002 amounted to CHF 2.8 billion. With the world's most important airlines among its customers, Gate Gourmet produces over 195 million meals per year and employs a staff of about 22'000 in its 120 flight kitchens. This international enterprise is located in 31 countries on all continents and through its non-catering divisions also has capabilities in supply chain management and in-flight operations management (egatematrix), inspection and validation services (Gatesafe) and in-flight equipment sourcing (FiveOceans). The company was created from Swissair's in house catering operations in 1992 and has grown through the acquisition of other caterers including Aero-Chef, SAS Service Partner, Varig flight kitchens and British Airways flight kitchens. With the acquisition of Dobbs Catering in 1999, Gate Gourmet doubled in size and spread its business in the United States. In 2002, the U.S. investment group Texas Pacific Group (TPG) became the main investor in Gate Gourmet, which has its headquarters in Zürich, Switzerland.

More information on www.gategourmet.com

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DO & CO:

From its roots as an Austrian restaurant, event and premium airline catering company, DO & CO is today a "Gourmet Entertainment Company" with activities in more than 15 countries around the world, including Event activities in Asia and the Americas. DO & CO is focusing on premium quality business and has been the preferred catering partner for national and international corporations as well as for a number of global sporting organizations including ATP tennis tour, PGA golf tour, and Formula I events. DO & CO operates Gourmet Kitchens in New York, Miami, Milan, Frankfurt, Berlin, Munich, Salzburg and Vienna and will open its London unit in October 2003. DO & CO have over 1000 highly trained catering specialists and will add another 100 employees when it opens its London facility. DO & CO is publicly quoted on the Vienna Stock Exchange.

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