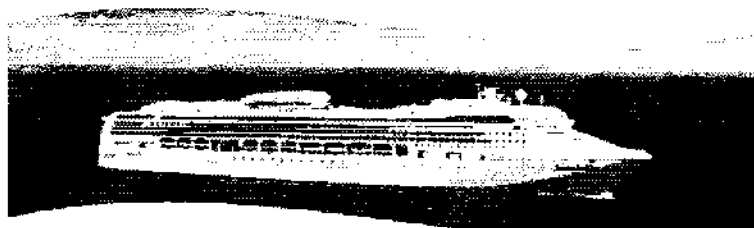




M/S Norwegian Star - Fact Sheet.



Introducing Norwegian Star Hawaii's Grand New Year Round Ship

FABULOUS FACTS

The M/S Norwegian Star was completed 5th Nov 2001 at Meyer Werft, Papenburg, Germany. It took two years to build at a cost of \$450 million. She sailed her maiden voyage from Europe on 5th Nov 2001. Ship's length is 965 feet, Gross tonnage is 92,000 tons. Max. Width is 125 feet: Panamax size. Height is 195 feet, draft is 27.9 feet. The Star carries 2 anchors (+ 1 spare) at 10 tons each. The ship was an amazing construction project. She has the engines to cruise at a speed of 24 knots and has over 810 miles of electric cable and 65 miles of pipe within her hull. There are over 835 exterior windows and 1,834 interior doors. It took over 1,000 gallons of paint to cover her exterior with another 3,000 gallons for interior surfaces. 12 passenger elevators and 10 service elevators transport guests and crew. Another fact is over 25,000 light bulbs of various sizes and shapes light the way. Over 6,800 fire hydrants and 435 fire hydrants provide fire protection in all spaces.

LIFEBOAT & SAFETY INFORMATION

There are 20 Life Boats onboard and each holds 150 people. (3000 people). There are 6 chute stations with 3 life rafts each, and 8 spare rafts. Each life raft holds 101 persons (2626 persons). The maximum guest and crew capacity is 4000 people and the maximum combined Life Boat and Life Raft capacity is 5626 people. The number of Life Jackets onboard is 8076 plus 20 additional Life Jackets for infants. There are 38 Life Buoys onboard, as well as 435 Fire Hydrants, 40 of which are in the Engine room. The ship is divided in 7 Fire zones and there are certified and trained fire fighting teams onboard. To ensure the safety of all guests and crew, a simulated emergency drill is held every week for crewmembers, lifeboats are lowered to ensure they are in proper order.

FACTS & FIGURES

The M/S Norwegian Star's propulsion power comes from a Diesel Electric Power Plant which provides energy to 2x ABB Marine cyclo converters (Azipod), each pod 20,000 Kw. Total of 54,347 HP.

4 auxiliary engines MAN B&W supplies an Electrical Power Plant. Those engines have V14 cylinders each 14,700 kW/19,992 HP. The total output is of **79,968 HP**. The ship has 3 **bow thrusters** forward each of 3210 HP, total thruster capacity 9792 HP.

The two Azipod **propellers** of the ship measure 6 meters in diameter and have 5 blades each. They are fixed propellers. The **type of fuel** that the M/S Norwegian Star utilizes is Heavy Bunker C. The **capacity** for fuel oil onboard is of ca. 2500 cubic meters. Approx. 200 cubic meters (tons) is consumed per day.

FRESH WATER

The fresh water capacity onboard is approx 2600 cubic meters and the ship can produce approx 1500 cubic meters per day. Approximately 800 cubic meters of fresh water are consumed each day.

GARBAGE INCINERATOR

There are two large garbage incinerators onboard which burn the dry garbage that is not disembarked for recycling.

STABILIZERS

The M/S Norwegian Star has one set of ACH Engineering stabilizers, 8 sq. meters ABT. They are 1.83 m wide and 4.37 m long.

Officers and crew

1100 total crew, 64 nationalities

Deck department: led by the Staff Captain: 60 crew
 Engine Department: Led by the Chief Engineer: 60 crew
 Hotel Department: Led by the Hotel Director: 980 crew
2900 max. (2,240 based on double occupancy)

Passenger Capacity

Guest Staterooms

1,120 total;
 12 Handicapped accessible designed staterooms

All Staterooms are equipped with Voice mail Telephones speed dial buttons, safes, refrigerators, TV, separate showers & toilets, Hair dryers.

We also feature the largest cabins: The Garden Villas (6,000 Sq. Ft) ever built on any Cruise ship. The Garden Villa's feature 3 bedrooms, a baby Grand piano and the latest digital technology as well as Butler and Concierge service among many other amenities.

Total Decks

15 (12 for passengers)

Swimming Pools

3 + 1 splash pool

Jacuzzis

8 + 2 for crew

THE HOTEL DEPARTMENT ONBOARD THE M/S NORWEGIAN STAR

In charge of the entire overall Hotel operation is the Hotel Director.

His Hotel department heads are responsible for all onboard services for all guests.

The F&B Director is in charge of all the many and excellent F&B services onboard the vessel in addition to all F&B services on Fanning Island. He has reporting to him the Executive Chef, the Restaurant Manager, and the Bar Manager. In addition all F&B sanitation and provisions are of part of his responsibilities here onboard the "largest Food and beverage operation on the seven seas".

The Assistant Hotel Director is responsible for Housekeeping, Reception, and all other onboard services.

The Cruise director is responsible for all your excellent entertainment including the shows in all lounges and all activities, sports activities, children's programs and music/TV programs onboard.

The Executive Housekeeper; in charge of all room stewards, cleanliness of the interior of the entire vessel in all lounges and rooms. Also in charge of room service and the ships laundry services.

The Front Office Manager is responsible for the reception, Concierge and Group service coordinator.

The Chief Purser is responsible for all onboard accounting, payroll and clearance of the vessel with all of its immigration and customs issues.

In addition there are Managers responsible for the Spa, Photo department, onboard Gift shops, Shore excursions, Dive-in, onboard computer systems, internet café, & the Art Director.

Please remember that 1100 crew are dedicated to make sure that your vacation here onboard the Norwegian Star is a vacation of a lifetime and the best possible experience for you, with memories that will last you a life time.

There are supervisors in charge of every single outlet onboard and our goal is to provide you with an EXCELLENT Freestyle vacation experience here onboard the Norwegian Star. If for whatever reason you need to speak with a Manager or supervisor please do not hesitate to ask for one.

Thank you.

Food & Beverage facts and figures

RESTAURANT FACILITIES:

All 10 restaurants offer Freestyle dining with open seating and flexible hours. 238 restaurant wait staffs are at your service.

LOUNGES & BARS:

14 bars & Lounges.

The Galley is the culinary heart of the *M/S Norwegian Star*. We hope this guide will give you some insight into our food operations. The Galley Team is consisting of 234 personnel lead by one Executive Chef, two Executive Sous Chef, one Sr. Sous Chef and one Sous Chef.

Here is a small selection of our weekly Shopping List:

Pounds of beef.....15,000	Gallons of juice.....1,000
Pounds of veal..... 2,500	Pounds of flour.....15,000
Pounds of seafood..... 9,800	Pounds of fresh fruits.....30,000
Pounds of poultry..... 11,000	Gallons of milk.....1,500
Pounds of coffee.....1,200	Pounds of potatoes..... 8,000
Pounds of vegetables.....28,000	Dozens of eggs.....5,000
Number of tea bags.....9,600	Liquid eggs lbs4,000

The **Main Galley** is located at deck 6 aft of the Ship.

There are several other **Galleys** located in different areas of the Ship namely; **Galley for SoHo** is serving Californian and Asian Cuisine adjacent to the **Galley for Le Bistro**, which is serving upscale French cuisine, located on Deck 6. The **Galley for Ginza**, which is located on Deck 7, is featuring Thai/Japanese/Chinese cuisine. The **Open Galley for the Blue Lagoon** Restaurant, which offers a 24 hours service, located on deck 7. The **Galley for Endless Summer** Restaurant that has a modern Hawaiian influence located on deck 8 and the **Galley for the Market Café Restaurant** a buffet-styled restaurant located at deck 12. The **Trattoria** Galley located on deck 12 prepares our Italian dishes. The **Crew Galley** is located on deck 5 aft, the place where we prepare ethnic foods for almost 1100 crewmembers.

HAPPY FREESTYLE CRUISING!