

Terms of Reference for the post of Cook

1. Responsible to cook in-flight meals as per the menu cycle.
2. Menu planning for vegetarian and non-vegetarian meals.
3. Menu costing in consultation with In-charge Production Unit (Catering Office).
4. Maintain food quality.
5. Plan ingredients for food quality.
6. Organize and keep the raw materials half done for next day flight use.
7. Store the raw materials under required temperature control and environment to avoid spoilage.
8. Handle kitchen equipment with due care and promote safety.
9. Assist to carry out double crosscheck vegetable quality that supplier supplying.
10. Ensure only fresh vegetables are procured and utilized.
11. Sorting and Checks to be carried out with regards to raw materials. Retain good quality raw materials only.
12. Maintain cleanliness of hot kitchen area by cleaning and sanitizing prior to food preparation and cleaning after food preparation.
13. Help in purchasing high quality kitchen grocery items.
14. Undergo mandatory medical check-up every 6 months.
15. Control and minimize wastage of food during production.
16. Fully ensure to set safe, high quality and hygienic food/snacks for in-flight consumption.
17. Ensure to be readily available to work at odd hours depending on flight schedule and operations.
18. Any other related duties as assigned by Production Head/Manager.