Drukair
Royal Bhutan Airlines
A DK company

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(Drukair Corporation Limited)

Terms of Reference

JOB TITLE/POSITION : Assistant Cook
DEPARTMENT/SECTION : Production Unit
REPORTS TO : Sous Chef

RESPONSIBILITIES

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