

InFlite Catering Company

is seeking an

EXECUTIVE CHEF

The applicant should have experience in all areas of food preparation.

Responsibilities include managing the production department and purchasing, developing and motivating all kitchen/production staff so that all performance goals are met. Maintaining the highest standards of hygiene, and ensuring compliance with HACCP and IFSA guidelines. Maintenance of company HACCP program. Maintaining food and labor cost at or below budgeted levels, working closely with stores and accounting departments. Preparing, testing and writing recipes for the company's recipe database. Working closely with the pricing analyst in the preparation of customer pricing. Working with the Lean manufacturing System.

Qualifications:

- Graduate of a recognized culinary institute or at least five (5) years' experience in management in an in-flight kitchen
- Computer literacy is essential with excel and word being of particular importance
- Knowledgeable and trained in high Hygiene standards, thorough understanding and working knowledge of HACCP, Food Safety and Lean Manufacturing.
- Flexibility and excellent interpersonal skills are essential
- Due to the nature of the industry applicants must be available to work rotating shifts, weekends and public holidays.

Suitable experienced and qualified persons are asked to
apply in writing / email by submitting a resume,
with copies of certificates to:

Goddard Catering Group, P.O. Box 5, St. Georges GEBX
OR email kenneth.chase@goddardcatering.com

CLOSING DATE: 15 January 2015