



InFlite Catering Company
is seeking a
SOUS CHEF

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

Responsibilities include:

- Overall supervision of all food production & assembly. Assisting the Chef with rostering/staffing of the production department. Assisting the Chef with purchasing & maintenance of company HACCP program.
- Ensuring the established standards are maintained, IFSA, HACCP, Customers.

Qualification:

- 3yr Degree/Diploma in culinary arts or equivalent certification
- 3 to 5 years working experience in management/ kitchen production
- Due to the industry requirement of high hygiene standards, full understanding and working knowledge of HACCP, and understanding and working knowledge of Lean Manufacturing.
- 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 by 15/01/15 to:

Goddard Catering Group
P.O. Box 5, St. Georges GEBX

Or email **Kenneth.chase@goddardcatering.com**