

Key responsibilities of positions under the Day Worker Deployment List

Catering Services Department

Commis Chef

- Prepare basic sauces, derivatives & omelettes. Sanitize Fruits & Vegetables, prepare salads, garnishes and vegetables.
- Butchery – Trim/ Fillet/Dice Various Meat plus Skin and fillet fish.
- Prepare toasted and plain sandwiches.
- Assemble Meals & monitor ready Pre-set /cart assembly as required as per specification. Carry out bulk make-up and supplementary items.
- Carry out Food Safety duties as directed: decanting, sort food items in the order of shelf life.
- Carry out any other additional tasks, as required.

Demi Chef

- Process, Assorts and packs meals in trays and carries out other associated duties as assigned.
- Prepare special meals and clear flights as required.
- Ensure that all specifications and recipes are followed as provided by the Company and/or its airline customers are efficiently met.
- Able to do meal breakdown; calculate meal production numbers whilst minimizing wastage.
- Observe the highest level of hygiene and assisting in the operations of the kitchen as required.
- Effectively manage time, plan work flow and follow HACCP mandatory SOP's and ensure all documents are accurately completed.
- Lead by example and contribute in Menu planning, ordering and assist in other areas as requested.

Pastry Chef (Baker)

- Prepares and bakes all Bakery/Pastry and patisserie items for menu and catered events following Standardized recipes, Sector Checklists and Customer requirements.
- Provides daily ingredient and Bakery/Pastry supplies to the Sous Chef for ordering purposes.
- Assists in the development of producing innovative and creative menu items and the continuous improvement of baking recipes.

- Adheres to Food Safety Management System Requirements.
- Operates, cleans and performs cleaning maintenance on baking machines and equipment.
- Ensures that Bakery/Pastry & patisserie products, ingredients & stock items are stored in hygienic and clean storage facilities, containers, shelving, trays etc.
- Ensures proper rotation and FIFO of all products and ingredients.
- Supervises and guides assigned Assistants and Student Trainees or temporary employees whilst attached to the Bakehouse.
- Performs specialised decorations of cakes and assorted products.
- The Department may assign reasonably related additional duties to individual employees.