

Key responsibilities of positions under the Day Worker Deployment List

Catering Services Department

Commis Chef

Prepare basic sauces, derivatives & omelette's. 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.