

Terms of Reference for the post of Assistant Cook

1. Responsible to cook in-flight meals as per the menu cycle.
2. Menu planning for vegetarian and non-vegetarian.
3. Menu costing in consultation with Sr. Catering Assistant (Catering Office).
4. Maintain food quality.
5. Plan ingredients for food quality.
6. Organize and keep the raw materials half done for next day flight use.
7. Keep the raw materials under required temperature control.
8. Handle kitchen equipments with due care and avoid mishandling.
9. Assist to carry out vegetable shopping on Sunday.
10. Ensure fresh vegetable are bought.
11. Keep vegetable in a proper manner to avoid from getting rotten.
12. Check and sort out raw materials and use only which are good quality.
13. Keep kitchen unit and other kitchen stores neat and clean all the time.
14. Initiate thorough cleaning in the unit at least twice a week.
15. Help in purchasing the kitchen grocery items once the cooking is over.
16. Undergo medical check up on every 6 months.
17. Cook and provide meals to the passengers if the flight is delayed.
18. Control and minimize wastage of food production.
19. Accountable for any food complains received from the passengers.
20. Fully understand meal quality, hygienic and cleanliness requirement of the airline catering.
21. Report duty 4 hours prior to flight departure and hand over the cooked food to the flight handling Incharge for loading into the aircraft.
22. Any other related duties as assigned by HOD.