

Job Description

- Preparation of snacks and main meals for Delayed Flights / Public Restaurant / Transit and other Lounges.
- Cook menu items in cooperation with the rest of the kitchen staff.
- Maintain and achieve a high standard of food quality, preparation, production and to assist in service.
- Raise Kitchen Orders for suppliers of raw materials (meat, fish and vegetables) as per the daily / weekly requirements.
- Control the cost and wastage.
- To report hazards and maintenance requirements in the workplace to the relevant parties and follow up.
- Inspect and approve quality and freshness of raw materials.
- Liaise with Senior Service Supervisor in order to ensure that there is proper co-ordination between the production and service departments.

Requirements

- Minimum 05 years' or more experience in Hospitality Industry.
- Full or Part Professional Qualification in the relevant field.
- 06 passes including Mathematics & English for G.C.E. (O/L) and G.C.E. (A/L) qualification.
- Knowledge on HACCP Standards / ISO & Food Costing would be an added advantage.
- Excellent writing and oral communication skills, leadership skills, negotiation skills and analytical skills.
- Sound planning and organizing skills coupled with a methodical approach to work.

Benefits

The selected candidate can be assured of an attractive and enhanced remuneration package with fringe benefits.

Job Information

Grade
6

Division Name
Production Division

Date Opened
17/06/2025

Application Closing Date
30/06/2025

Job Type
Full time

Industry
Hospitality

City
Katunayake

Province
Western Provence

Country
Sri Lanka

Postal Code
11420