

## HEAD OF PRODUCTION / CULINARY

SriLankan Catering Limited, a fully owned subsidiary of SriLankan Airlines continues to uphold global high standards in airline catering. With many global culinary feats and awards under its belt which include five Mercury Awards from the International Travel Catering Association (ITCA), the company is equipped with a state-of-the-art Flight Kitchen for the production of food and beverage to the highest quality standards. SriLankan Catering is the sole caterer at Bandaranaike International Airport, Katunayake, Sri Lanka.

The company is looking for a Head of Production / Culinary to oversee its food and beverage operations. The successful candidate will be responsible for creating high quality food and beverages to discerning passengers. The person should have proven experience in innovative international airline cuisine which appeals to an exclusive range of sophisticated palates.

### **Duties and Responsibilities:**

- The Head of Production / Culinary of SriLankan Catering will oversee the overall production of food and beverages, while controlling cost and achieving the set financial targets. He/she should be a leader who motivates Flight Kitchen staff while encouraging cost-effective methods. He/she will be responsible for updating the menus through constant research and culinary innovations
- Contribute towards planning the daily shift production operation and supports the implementation of set plans to achieve performance within agreed standards and financial targets and allocate work to assigned staff to ensure operational requirements are met in line with laid down specifications and hygiene standards
- Supervise and coordinate all aspects of food production of a large-scale food preparation operation, including daily production of all foods and assisting with staffing schedules
- Inspect food facilities to ensure compliance with quality, sanitation, and safety standards
- Conduct studies to discover methods to improve the efficiency of production processes and carry out surveys to identify customer requirements and adjust to meet such needs
- Establish and maintain professional and productive relationships with airline customers and relevant internal & external stakeholders
- Investigate operational issues, internal and customer non-conformances and any disruption in Production and recommend the most appropriate action and instilling corrective action to prevent recurrence
- Evaluate statistics on wastage and ensure that food preparation is done in an economical manner and establish controls to minimize food wastage
- Carry out close supervision and inspection through all the production sections in both processes and staff and report findings thereby ensuring that staff performance meets the production deadline to avoid any delays for the airlines
- Develop and implement the current system and technical advancement in the fields of Laundry Operations, managing Laundry Department's operations and to deliver an excellent Guest experience while managing stock ordering and supplier relationships
- Develop warehouse operation systems by determining product handling and storage requirements; developing, implementing, enforcing, and evaluating policies and procedures; developing processes for receiving product, equipment utilization and inventory management
- Ensure that staff are professionally supervised, motivated and trained with the aim to improve their performance and maintain discipline and encourage the staff to develop new recipes and methods

### **The ideal candidate should possess:**

- Bachelor's Degree in Culinary / Hospitality Management / Food Science & Technology or similar qualification
- Having an MBA will be an added advantage
- A proven track record with a recognized Catering company/ Hotel in a similar capacity for a minimum period of five (05) years
- Training capability and high level knowledge on HACCP / ISO Standards / Food Hygiene
- Excellent leadership skills, strong communication skills, Negotiation skills, problem-solving and creative abilities
- Sound planning, and organizing skills coupled with a methodical and positive approach to work
- High level of IT literacy to handle day to day activities

The selected candidate will be offered employment on fixed term contract with an attractive remuneration package with fringe benefits.

If you feel you have the required skills and experience for the job, applications (**with copies of educational/ professional certificates attached**) along with your **contact number** and **e-mail address**, together with names, contact details of two non-related referees and post applied for on the email subject should be forwarded to **hr@srilankancatering.com** on or before **02<sup>nd</sup> August 2021**.

Influencing will be a reflection of unsuitability.

We are an equal opportunity Organization.

Please note that we will correspond with you within a month of closing the advertisement in the event your application is shortlisted for consideration.

**Chief Executive Officer**  
**SriLankan Catering Ltd**  
**PO Box 07**  
**Airline Centre, Bandaranaike International Airport**  
**Katunayake**

Please visit us on **www.srilankancatering.com/ careers** for more details