Oman Air Job Opportunity

Sous Chef (Female)

Requirement

- This position works inside Oman Air First & Business Class Lounge areas in the Catering Business Unit – Muscat International Airport
- Degree in Hotel & Catering Management preferably in Food & Beverage production having 2 years of relevant work experience in an in a flight kitchen OR 4/5 star hotel / specialized restaurant
- Assists in manage a day-to-day operation of the kitchen, coordinate food production schedules and ensure highest level of food quality, taste and presentation.
- In conjunction with the Senior Head Chef, establish goals for the kitchen anticipate and resolve problems concerning all facets of the kitchen anticipate trends, enact approved profit-oriented and cost saving ideas/activities.
- In conjunction with the Senior Head Chef, develop menus & create and ensure adherence to recipes and product specifications. Train kitchen staff on all new menus.
- Finishing the second se
- **F** Plan/design and conduct menu presentations as and when required
- Ensure quality and presentation of all food products are in accordance with the specifications
- Maintain effective working relationship with food and beverage management, staff and other sections within the catering department
- Final Ensure inventory/records food products and kitchen equipment is maintained.
- Ensure that all ISO standards applicable to the section are always followed with records maintained.
- Knowledge of English (Spoken & Written)
- Familiar with HACCP systems

Please send your CV to: (type "Chef" in the title of the mail)

Job2016@omanair.ir

Deadline: Until 15th April



Oman Air Job Opportunity

Sous Chef(Male)

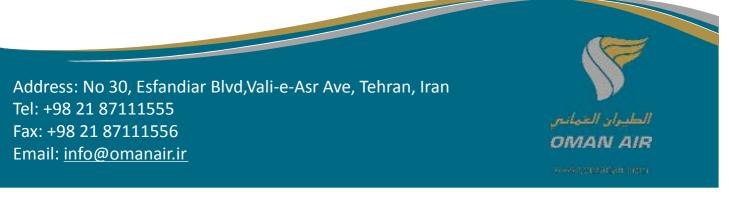
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Job2016@omanair.ir

Deadline: Until 15th April



Oman Air Job Opportunity

<u>Secretary/Office Coordinator</u> (Country Manager)

Requirement

- Fresh 2 years college Diploma in a related discipline.
- •Candidates having higher qualification and relevant work experience in administration or in similar profile will be advantage and preferred.
- Follow up and liaise with internal departments and external contracted parties with issues related to office and equipment maintenance
- Provide support and guidance to Service Performance team members to any administrative related procedure and processes
- Ensure confidentiality on matters related to staff and departments strategic planning is maintained at all times
- Follow up CM meeting appointments ad ensure all relevant documents are kept ready for reference
- Sending related reports to HQ
- Maintain the files and keep the records of all the activities
- Age limits below 30 years

Please send your CV to: (type "Office coordinator" in the title of the mail)

Job2016@omanair.ir

Deadline: Until 15th April

Address: No 30, Esfandiar Blvd,Vali-e-Asr Ave, Tehran, Iran Tel: +98 21 87111555 Fax: +98 21 87111556 Email: info@omanair.ir