**Terms of Reference for Cook**

* Responsible to cook in-flight meals as per the menu cycle.
* Menu planning for vegetarian and non-vegetarian meals.
* Menu costing in consultation with In-charge Production Unit (Catering Office).
* Maintain food quality.
* Plan ingredients for food quality.
* Organize and keep the raw materials half done for next day flight use.
* Store the raw materials under required temperature control and environment to avoid spoilage.
* Handle kitchen equipments with due care and promote safety.
* Assist to carry out double crosscheck vegetable quality that supplier supplying.
* Ensure only fresh vegetables are procured and utilized.
* Sorting and Checks to be carried out with regards to raw materials. Retain good quality raw materials only.
* Maintain cleanliness of hot kitchen area by cleaning and sanitizing prior to food preparation and cleaning after food preparation.
* Help in purchasing high quality kitchen grocery items.
* Undergo mandatory medical check-up every 6 months.
* Control and minimize wastage of food during production.
* Fully ensure to set safe, high quality and hygienic food/snacks for in-flight consumption.
* Ensure to be readily available to work at odd hours depending on flight schedule and operations.
* Any other related duties as assigned by Production In-charge/HOD.