



# Example of Food Production Manager Job Description

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Our company is searching for experienced candidates for the position of food production manager. We appreciate you taking the time to review the list of qualifications and to apply for the position. If you don't fill all of the qualifications, you may still be considered depending on your level of experience.

## Responsibilities for food production manager

- Research, evaluate and recommend investments in technology capital, equipment, systems, or other assets that will improve and enhance the departments' capabilities and improve the work-life balance for the staff
- Liaise with other Managers across Catering Services to ensure that Food Production are aligned and process inbound and outbound flights in the most effective and efficient manner
- Direct Assistant Managers in order to control cost, maintain compliance, improve service and develop people
- Contribute to continuous improvement plans within Food production so the business is aligned with the overall Catering Services vision and goals
- Maintain high level relationships with the airline customer and strive to deliver the promises our customers make
- Contribute to the business planning of Food Production by introducing plans that mitigate risk, ensure the continuity of service, deliver high customer satisfaction results and increase profit
- Ensure the most effective, efficient and innovative processes are in place at Food Production based on knowledge acquired from previous in-flight catering experience which includes best practices, optimised processes, equipment specification and selection, organisational structure, job descriptions in line with budgets and time frames and candidate selection
- Monitor, maintain and regularly evaluate customer service standards so

- Continuously review Food Production processes with peers so on-time and in-full performance is achieved
- Degree in Hotel and Restaurant Management or equivalent preferred

### **Qualifications for food production manager**

- Have an in-depth understanding and working experience with HACCP, GMP, ISO standards and lean six sigma systems
- A minimum of 7 years working experience as a Sous Chef in an in-flight catering unit handling 20,000+ meals per day out of which 3+ years should have been in a Food Production Planning position
- Considerable technical knowledge of food production from different kitchens butchery, dishing and cold logistics and supply chain management industry best practices from an ERP/SAP perspective is required
- Possess management principles and practices including budgeting, procurement and supervision
- Possess strong interpersonal skills and have the ability to work effectively across all levels in a diverse and multi-cultural environment
- Established outstanding track record in the in-flight catering and logistics sector