



July 09th, 2026

JOB ADVERT

RwandAir Catering Ltd is a fast-growing In-flight Catering Company in Rwanda that started its operations from August 2014 and is providing catering services to scheduled airlines, private jet and charters. RwandAir Catering Ltd aims to be one of the biggest aviation catering companies in Africa in few years to come.

As part of this strategy, we are looking for interested, qualified, committed and competent candidate to apply for the position mentioned below:

JUNIOR CHEFS

Job Purpose:

To prepare, cook, portion and present high-quality meals in accordance with approved airline recipes, food safety standards, customer specifications and production schedules, ensuring meals are delivered on time for flight departures.

Job Title: Junior Chef
Reporting to: Kitchen Coordinators
Department: Production

Main duties and Responsibilities

- Prepare and cook hot and cold meals according to standardized recipes and airline specifications.
- Ensure consistency in taste, appearance, portion size, and presentation.
- Follow daily production plans and flight schedules to meet strict departure deadlines.
- Maintain compliance with HACCP, food safety, hygiene and sanitation standards.
- Accurately weigh and portion ingredients according to recipe cards.
- Operate kitchen equipment safely and efficiently, including ovens, grills, steamers, mixers, slicers, and blast chillers.
- Monitor cooking temperatures and maintain food quality throughout production.
- Label, store and rotate food using FIFO (First In, First Out) principles.
- Report equipment malfunctions or food quality issues to supervisors immediately.
- Minimize food waste through proper planning and portion control.
- Assist with inventory control by reporting shortages and ensuring proper storage of ingredients.
- Maintain a clean and organized workstation throughout the shift.
- Support colleagues during peak production periods and special flight operations.
- Participate in staff training and continuous improvement initiatives.
- Comply with company policies, airline customer requirements and occupational health and safety regulations.





Required Qualifications, Skills, Experience and Abilities

- Minimum secondary(A2) school diploma
- Diploma / relevant certificates in Culinary Arts, food production and/or Hospitality.
- Minimum 2 Years of professional relevant working experience in commercial kitchen or airline catering.
- Food Safety/HACCP certificate is an added advantage.
- Strong cooking techniques and culinary knowledge.
- Ability to follow standardized recipes precisely.
- Knowledge of international food safety standards.
- Excellent time management and organizational skills.
- Ability to work under pressure and meet tight flight deadlines.
- Good communication and teamwork skills.
- Attention to detail and commitment to quality.
- Basic understanding of inventory and portion control.
- Ability to stand for extended period
- Ability to work in chilled production environment when required
- Have no restrictions (Physically fit, able to work nightshifts, weekends and holidays)

How to apply

If you meet all the above criteria, send in your:

- Application letter addressed to Head of HR & Administration specifying the position you are applying in English
- Recent Curriculum Vitae, including three referees with their personal telephone contacts and E-mail addresses; in English
- Recent Notarized certificate
- **All documents must be signed and dated**
- Send at hr.admin@rwandaircatering.rw
- **Deadline: 24th July, 2026 at 05:00 pm.**
- **Only shortlisted candidates will be contacted.**

