



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:

PASTRY COOK

Job Purpose:

A Pastry cook specializes in creating a wide variety of baked items and desserts. These may include cakes, pies, pastries, cookies and other sweet treats. Pastry cooks are skilled in the art of baking, which involves precise measurements, careful timing and a deep understanding of ingredients and techniques.

They use their creativity and expertise to develop recipes, select quality ingredients and execute designs to produce visually stunning, well decorated and delicious desserts.

Job Title: Pastry Cook
Reporting to: Sous Chef – Bakery & Pastry
Department: Production

Main duties and Responsibilities

- Prepare a wide variety of items such as cakes, cookies, pies, pastries etc. following traditional and modern recipes and according to the set recipes by chef.
- Create new and exciting desserts to renew our menus and engage the interest of customers
- Decorate pastries using different icings, toppings etc. to ensure the presentation will be beautiful and exciting
- Monitor stocks for baking ingredients such as flour, sugar etc. and make appropriate orders within budget
- Check quality of material and condition of equipment and devices used for Cooking.
- Maintain a clean and orderly cooking station and adhere to health and safety standards
- Carry out any other duty assigned by supervisor



Required Qualifications, Skills, Experience and Abilities

- Minimum A2/ secondary school diploma
- Diploma in Culinary Arts specializing either in Pastry industry with relevant Certificates
- 2 Years of professional relevant working experience in the same field and in a reputable organization
- Maintain compliance with HACCP, food safety, hygiene and sanitation standards.
- Accurately weigh and portion ingredients according to recipe cards.
- Ability to follow standardized recipes precisely
- Good communication and teamwork skills.
- Attention to detail and commitment to quality
- Have no restrictions (Physically fit, able to work nightshifts, weekends and holidays)
- Ability to stand for extended period
- Excellent time management and organizational skills
- High level of innovation and creativity
- Able to work under pressure

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.**

