



<https://jobsleworld.com/job/head-cook-flight-catering-kitchen/>

Head Cook (Flight Catering Kitchen)

Job Location

157 Skyway Avenue, Etobicoke, M9W 6C7, Ontario, Ontario, Canada

Remote work from: Canada

Base Salary

USD 3,800 - USD 4,600

Qualifications

Secondary School Completion/High School Diploma (or equivalent)

Employment Type

Full time
(adsbygoogle = window.adsbygoogle || []).push({});

Experience

2-3 years of experience in a high-volume commercial kitchen, ideally in catering or a supervisory cook role.

Skills

Strong culinary expertise and leadership, adherence to strict food safety/hygiene standards, efficient time management, ability to train and supervise junior staff, excellent communication, menu planning experience, handling high-pressure situations, knowledge of inventory management, basic computer skills.

Responsibilities

Plan and execute meal production for airline clients, ensure consistent quality and presentation of all dishes, supervise kitchen staff operations and workflows, maintain strict hygiene and safety protocols (HACCP/Food Safety), manage inventory and minimize food waste.

Description

Aerofine Catering Solutions, a premier provider of in-flight catering services in **Canada**, is seeking a skilled and dedicated **Head Cook** to lead our kitchen team. This is a critical role responsible for overseeing the daily meal preparation and cooking activities in our fast-paced flight catering kitchen, ensuring the highest standards of quality, safety, and efficiency for our airline partners. We are looking for motivated candidates, including those with substantial experience in high-volume settings, who are ready to take the next step in their culinary career.

Apply for Jobs

- Apply for Various 5 Star Hotels Jobs- [Click here!](#)

Hiring organization

Aerofine Catering Solutions

Date posted

November 1, 2025

Valid through

29.05.2026

- Apply for Airport Staff Jobs- [Click here!](#)
- Apply for Jobs in Canada with Free LMA Visa of CA\$12800- [Click here!](#)

The successful candidate will be a working leader in the kitchen, reporting directly to the Kitchen Manager. Your primary duty will be to supervise and coordinate a team of cooks and kitchen assistants to produce a high volume of diverse meals, ranging from economy class to premium/business class offerings, all within tight flight deadlines. You must demonstrate exceptional organizational skills, a strong ability to maintain order and discipline, and a thorough understanding of all commercial kitchen equipment and operations.

A key part of this role involves **adherence to strict Canadian and international food safety regulations**—specifically those related to airline catering. You will be responsible for implementing and monitoring HACCP (Hazard Analysis and Critical Control Points) and other hygiene protocols to ensure every meal is safe and compliant. Furthermore, you will be expected to assist with **menu execution, quality control, and portion accuracy**. Strong teamwork and clear, effective communication are essential, as you will be the main point of contact between the culinary staff and management. Your ability to train and mentor junior staff will be highly valued, contributing to a professional and efficient kitchen environment. This position demands flexibility, as shifts often align with flight schedules, potentially including early mornings, late nights, weekends, and holidays.

We are specifically targeting candidates at the lower to experienced level who are eager to commit to a challenging and rewarding position. While post-secondary culinary training is a plus, proven experience and exceptional skills in a high-volume environment are highly regarded. This is a ground-level opportunity for those looking to specialize in the unique field of flight catering in **Canada**.

Register Now

- Apply for Various Skilled Worker Jobs- [Click here to Apply!](#)

Important Links

- Also Apply for the VArrious Office Worker Jobs-