

# Ready to join our Team?

**LSG SKY CHEFS is the global leader in airline catering and the management of all in-flight service related processes.**

## Production Cook

### Description of the job, responsibilities and duties.

Our cooks are responsible to follow HACCP Regulations when preparing our food for airline customers based upon established customer specifications.

### Qualifications

- Culinary degree or cooking certification preferred.
- At least 3-5 years of experience cooking in a high volume institutional catering environment preferred.
- Ability to prepare entrées for all airlines
- Plan cycle menus/changes
- Review production sheets to confirm specifications
- Prepare complex recipes per specifications
- Overseeing portion size, evaluating and improving productivity, controlling expenses.
- Above average skill level with cutlery, small wares and equipment.
- Understanding of HACCP Compliance.
- Extensive knowledge of safe food handling practices skills in proper use of cutlery, kitchen equipment & machinery.
- Knowledge of proper sanitation of work station.
- Ability to speak, read and understand English.
- Full compliance with all work rules and regulations.
- Flexibility and the ability to react to changing priorities.
- Understanding of various cooking techniques.
- Ability to understand and complete recipes.
- Ability to communicate with Customers/Coworkers.
- Strong Organizational skills.



### Our Employees Must Be Able to:

- Work assigned schedule which may include multiple shifts, weekends and holidays.
- Work overtime when required.
- Arrive to work on-time.
- Pass a criminal background check and drug screen.

### Environmental Requirements:

- Will be exposed to extreme temperature changes and noises
- This position requires to be active, walking, heavy lifting and pushing up to 75 lbs.
- Regularly stands, bends, lifts, and moves intermittently during shifts of 8+ hours.

**Applications accepted at  
our building location  
7201 NE Alderwood Road,  
Portland OR**