

Operations Supervisor

Job Description

We're looking for a reliable, fast-learning leader to help keep things running smoothly behind the scenes at the airport. In this role, you'll oversee a team, handle important admin tasks, and make sure everything is up to code all while supporting major airline accounts. If you're organized, flexible, and ready to grow, we'd love to hear from you!

About us

Air Fayre is an award-winning catering team that is in search of the best and the brightest to join our dynamic team of airline catering enthusiasts. Our fast paced, employee-centric culture is comprised of talented, diverse people. As a member of the team, your mission will be to support inflight catering.

Benefits

- Generous healthcare coverage, including medical, dental & vision.
- Comprehensive 401(k) program with company matching.
- Tuition reimbursement
- 10 paid holidays per year
- Up to 5 weeks of paid time off

What Your Day Is Like

- Oversee and manage staff in production. Conduct structured training using established job instructions to ensure staff is trained & developed to meet the requirements of their role.
- Coordinate delivery times and management of staff. Create job assignment sheets, daily review of flight run sheets with dispatch.
- Ensure compliance with food safety protocols, HACCP guidelines, and airline catering standards to maintain the highest levels of safety and quality.
- Lead and train teams on proper food handling, sanitation practices and airline-specific catering, requirements ensuring all operations meet regulatory and customer expectations.
- Maintain refrigeration temperature logs.
- Assess status of shift, meet with lead, and address any items needing immediate attention
- Ensure adequate inventory to run the shift and proper catering/ decatering protocols are followed.

- Create job assignment sheets, daily review of flight run sheets with dispatch, and hold shift briefings with staff.
- Ensuring an elevated level of hygiene in all areas and always adhering to safe working practices.
- Ensure compliance with food safety SOP's and FDA regulations at all times.

Best Candidates Will Have

- At least 2 years of supervisory experience in a related industry.
- Experience with food safety standards and the ability to train and lead teams in maintaining compliance.
- Strong interpersonal & communication skills and ability to influence teams & actions through leadership qualities.
- Ability to perform under pressure, maintain a consistent level of work output, and be willing to adapt to unpredictable working hours and situations.
- Proactive, excellent follow-up & follow-through.
- Experience working with established performance goals.
- Outgoing who can thrive in fast-paced environments. Enjoys managing people, is engaging, and is a strong communicator.
- Experience in utilizing job training aids to allow one to quickly train employees to do a job correctly, safely, and conscientiously.

Physical Requirements

- **Must** be able to lift, push, pull, and move product/ equipment 25-60 lbs periodically.
- Regularly stands, bends, and repetitive movements during shift.
- **Must** be able to work in outdoor elements (summer/ winter) and occasionally enter cooler storage.

Join us in our mission to uphold the highest standards of quality in our products while fostering a culture of continuous improvement. We look forward to your application!

To apply, please click on this link: [Operations Supervisor](#)