



October 22, 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:

**COOK**

**Job Purpose:**

The Cook ensures that food preparation areas are clean and hygienic. The cook washes utensils and dishes and making sure they are stored appropriately. Sorting, storing and using ingredients in cooking foodstuffs according to the recipes provided by Head Chef.

**Job Title:** Cook  
**Department:** Finance and Operations Royal Airport Café Unit  
**Reporting to:** Head Chef

**Main duties and responsibilities:**

- Prepare and cook food according to the culinary standard established by the company based on agreed food composition, weight and quality detailed in the menu specification and avoid wastage
- Understand the menu specifications and be able to cook according to the menu.
- Plate and present the food to meet restaurant quality and visual standards
- Monitor ingredient and supply levels at your station and report shortages to Supervisor or Head chef.
- Read and understand food tickets or listen to instructions from waiters/ waitresses and time dishes so orders go out together.
- Keep refrigerators and work places clean, neat and orderly everything must be covered and garbage bins should never be over run
- Wash pots, pans, utensils, and dishes, or clear waste.
- Follow strict food safety regulations, including proper food temperatures, dating, labeling, and rotating (FIFO - first-in, first-out).
- Receive, store, and organize food deliveries in refrigerators, freezers, and pantries.
- Coordinate with other cooks, chefs, and waiters to handle rush periods and special dietary requests

- Perform other duties as assigned by the supervisor.

**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.
- 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.
- Strong cooking techniques and culinary knowledge.
- Excellent time management and organizational skills
- Good Customer Service or Hospitality experience is an advantage
- Good communication skills

**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 for in English
- Recent Curriculum Vitae, including three referees with their personal telephone contacts and E-mail addresses; in English
- Recent Notarized certificate/ Diploma
- All documents must be signed and dated
- Send at [hr.admin@rwandaircatering.rw](mailto:hr.admin@rwandaircatering.rw)
- Deadline: 29/10/2026 at 5:00 p.m.

**N.B**

**1. Only shortlisted candidates will be contacted.**

**2. The job position is for One year contract renewable**

