

Die besten Jobs für Fach- und Führungskräfte



Inflight Catering Manager (m/w/d)

Experts. Talents. Personalities.

Currently we are looking for you as a

full-time temporary Inflight Catering Manager (m/f/d) in Frankfurt, Germany.

Requirements:

- › Proven industry knowledge in food safety and quality
- › Strong oral and written communication skills, as well as interpersonal skills
- › Solid understanding of the company food and beverage offerings
- › Preferred experience in catering/airline operations, quality assurance, or auditing
- › Preferred experience in menu development or the culinary industry
- › Organizational and time management skills, along with the ability to collaborate in teams
- › Willingness to adapt to a flexible schedule with variable working hours

Your tasks:

- › Prioritize safety: Ensure the highest standards of food safety and quality
- › Collaborate with the Food Safety and Menu Development team, as well as other stakeholders, to implement post-menu launch audit and analysis plans
- › Monitor catering partners' performance regarding food quality and provide regular reports and feedback
- › Evaluate customer and flight attendant feedback and recommend menu adjustments accordingly
- › Conduct periodic food quality control audits in collaboration with the Catering Operations team
- › Participate in menu presentations to gain a clear understanding of the vision and execution of the menu

Your benefits:

- › Competitive salary
- › Paid training
- › Meal subsidies
- › Internal advancement and career development opportunities
- › Structured work environment/workflow in an open team with a positive work atmosphere

Apply now!

Contact: frankfurt@experts.jobs or +4969-2562799-32

Join us and be part of a dynamic team.
