



AIR TERMINAL SERVICES (FIJI) PTE LTD

Air Terminal Services [Fiji] Limited is the region's leading ground handling provider of Passenger, Line Maintenance, Cargo and Ramp Handling, Cargo Sales, Cabin Cleaning and In-flight Catering Services. With 37 years of operating experience, we provide excellence in service through competent personnel with quality, safe and efficient practices; in line with the best interests of our customer goals.

ATS is an IATA – ISAGO registered ground service provider including ISO 9001 QMS and ISO 22000 Food Safety Management System certified. We have a dynamic and robust Integrated Aviation Management System (iAMS) that aspires to continuously improve Quality, Safety, Security and Efficiency.

ATS is an Equal Opportunities Employer. All selected applicants must pass drug & medical testing and police clearance before beginning work or receiving an offer of employment. Refusal to submit to testing will result in disqualification of further employment consideration. Costs incurred for these will be borne by the Company.

VACANCY NO: 025/2019: KITCHEN CLEANER (MASTER) – RE ADVERTISED

Duties and Responsibilities:

- To wash and clean all heavy equipment and cooking utensils used in the production of food items, including floors, walls, tables, drainage systems, and any other cleaning duties that may be required within Catering Services to maintain hygiene standards;
- Remove Kitchen waste to garbage area and assisting in the operation of the Kitchen as required

Qualification:

Essential

- A pass in Fiji School Leaving Certificate with at least one year of work experience required within the hospitality industry
- Smart appearance, pleasant personality and attention to detail
- Excellent communication skills
- Physically Fit

Desirable Attributes

- Knowledge of Food Safety, Building & Equipment Hygiene standards, Chemical Handling and cleaning of electrical and cooking equipment within the Catering industry is highly desirable.
- Self Starter with “I can do” attitude, keen eye for details, very hard working, loyal, motivated, resourceful, good communication skill, honest, trustworthy, Good at developing interpersonal relations, Effective and good written communication skills.
- Customer driven, team player, results oriented and able to work under strict timelines

Salary: In accordance with ATS/FASA Industrial Agreement.

Full Job Description Attached

Applications: Your application, including full curriculum vitae plus **CERTIFIED COPIES (which will not be returned)** of academic qualifications and transcripts must be forwarded in sealed envelopes marked:

“VACANCY NO.025 /2019: KITCHEN CLEANER (MASTER) – RE ADVERTISED”

and addressed to: **Manager Human Resources
Air Terminal Services (Fiji) Pte Limited
Private Mail Bag
NADI AIRPORT**

Or E-mail to: **recruitment@ats.com.fj**

Applicants must also provide three references, one, of which must be from your present or immediate past supervisor and attach the signed referee reports with the applications.

Applications close on: 31 August, 2019 at 1700 hours.

*Air Terminal Services (Fiji) Pte Ltd thanks all applicants for your interest; however,
only shortlisted candidates will be contacted.*

Previous applicants need not apply



RESPONSIBILITIES, AUTHORITY AND COMPETENCE

Revision:HR001-2011/JD
Date: 20.07.2011

Job Title:	Cleaner [Kitchen]		Code: 0510
	Dependence:	<i>Flight Catering Centre</i>	
	Reports to:	<i>Production Manager</i>	
	Subordinates:	<i>Kitchen staff</i>	
Job Objective:	<i>This position is responsible for general cleaning duties including the recording of receipt and disposal of cleaning materials.</i>		
Main outcomes:	1.	<i>Required to assist in the cleaning of company property items</i>	
	2.	<i>Required to work in the Kitchen as directed.</i>	
	3.	<i>Follow Cleaning schedules in accordance to Hygiene requirement including floors, walls, tables, drainage systems, and any other cleaning duties that may be required within Catering Services to maintain hygiene standards;</i>	
	4.	<i>Effectively clean and wash specified areas in the vicinity of FCC kitchen</i>	
	5.	<i>Remove Kitchen waste to garbage area within specified times and assisting in the operation of the Kitchen as required</i>	
	6.	<i>Practice safe work and utilize Chemical effectively and in cost effective manner</i>	
	7.	<i>Adhere to Occupational Health safety in compliance to COP and OHS</i>	
	8.	<i>Effectively monitor Floor – Clean, Wash and Sanitize Cabin Equipment etc as required</i>	
	9.	<i>Knowledge of correct use of PH levels</i>	
	10.	<i>To wash and clean all heavy equipment and cooking utensils used in the production of food items.</i>	
Authority:	<i>Authority: Reporting any defects/non compliance to Supervisor on duty.</i>		
Job Requirements:	Qualification	Education:	<i>FSLC pass with work experience required</i>
		Training:	<i>Proven certification attained for hygiene standards and cleaning of electrical and cooking equipment within the Catering industry.</i>
	Experience	<i>Work experience required 3 years minimum</i>	
	Competence	Knowledge:	<i>A thorough understanding and application of MSDS and Chemical Handling</i>
Technical Skills:		<i>Safe Food Handling Practice [HACCP Compliance] Chemical Handling & Awareness</i>	
Non Technical Skills		<i>OHS Compliance Safe operation & Cleaning of Equipment and Machinery</i>	
Attitudes:		<i>Compliance & Result oriented</i>	

Review by: MCS, MHR, Manager iAMS

Approved by: Manager Human Resources