

Food Production Kitchen





Designed to meet stringent HACCP requirements, the Kitchens are strategically positioned to ensure seamless ease in product flow during the preparation and dish-out phases of meal production.

A fully equipped Bakery enables us to produce an extensive range of Breads and Patisserie products fresh throughout the day and night. Our recent acquisition of an automated Arabic / Lebanese bread machine now enables us to produce almost 100% of our products in-house.

A team of expert chefs (specialists in their culinary field within their respective countries of origin) are always at hand to produce and oversee the daily production within each of our Kitchens, whilst taking great pride in meeting all our guests' needs.

Our equipments are constantly upgraded to meet new challenges as is the ongoing training and development of our overall team. Promoting quality is paramount to our success, as we are constantly expanding our portfolio of clients.

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