

Executive Chef

Aliases: Area Coach, Area Manager

Industry/Sector(s): Tourism and Hospitality

JOB DESCRIPTION ¹

The tasks that an Executive Chef is expected to perform include:

- Coordinating activities of and directing indoctrination and training to people engaged in preparing and cooking foods
- Planning or participating in planning menus
- Estimating food consumption and purchasing foodstuffs and kitchen supplies
- Reviewing menus, analysing recipes, determining food and overhead costs, and assigning price to menu items
- Directing food apportionment policy to control costs
- Supervising cooking and other kitchen personnel and coordinating their assignments to ensure economical and timely food production
- Testing cooked foods by tasting and smelling them
- Devising special dishes and developing recipes
- Hiring and discharging employees
- Familiarizing newly hired Chefs and Cooks with practices of restaurant kitchen and overseeing training of Cook Apprentices
- Maintaining time and payroll records.
- Establishing and enforcing nutrition and sanitation standards for restaurant

WORK ENVIRONMENT ^{1, 2}

- It requires physical activity
- Need to handle a team of Cooks and Kitchen Helpers
- Local travelling is not a part of this job
- Part-time work and contractual jobs are not available
- Work from home option is not available

Working hours

- Individual usually works for 5/6 days a week and 10/12 hours everyday. The organization or institution remains open and functional for 24 hours a day and 7 days a week
- Shift system may be available
- Overtime may be required

Is the job suitable for a candidate with special needs?

This may vary from organization to organization

HEALTH AND SAFETY REQUIREMENTS/RISKS

- This job is considered to be mildly hazardous or dangerous under The Factories Act, 1948 (section 87)
- Health risks include exposure to sharp knives, hot ovens and machines, standing for long hours, etc.
- Occupational hazards include burns, minor cuts, minor shocks, fatigue, headache, stress, etc.

EDUCATIONAL QUALIFICATIONS AND TRAINING ⁴

Preferably, Graduation

KEY COMPETENCIES ¹

- Knowledge of various kinds of menu
- Well-versed with the standards of sanitation, cleanliness and safety that needs to be maintained in the kitchen area
- Ability to develop standard recipes and techniques for food preparation and presentation
- Knowledge of various methods to minimize food and supply waste and theft
- Proficient in managing the team of Cooks, Helpers and other staff, etc.

DESIRABLE COMPETENCIES ¹

- Problem solving ability
- Good interpersonal skills
- Effective communication skills
- Excellent time management skills

PERSONALITY TRAITS

- Good teaching skills
- Customer-oriented
- Problem solving ability
- Good interpersonal skills
- Effective communication skills
- Excellent time management skills
- Calm and patient composure

AVAILABLE SKILL TRAINING AND LEARNING INSTITUTES

- Institute of Hotel Management Catering Technology and Applied Nutrition
<http://www.ihmctan.edu/index.html>
- Institute of Hotel Management
<http://www.ihmbangalore.kar.nic.in/>
- Institute of Hotel Management, Kolkata
<http://www.ihmkolkata.org/index.html>
- International Institute of Hotel Management
<http://www.iihm.ac.in>
- ITC Hospitality Management Institute
www.itchotels.in/itchmi/

AVAILABLE SKILL TRAINING SCHEMES/SCHOLARSHIPS

For scholarship and schemes, use further links like:

- <https://scholarships.gov.in/main.do>

SAMPLE OF TRAINING AND LEARNING COURSES

- http://www.infinitecourses.com/Course_Details.aspx?Course=Certificate-Course-In-Cookery&CourseID=8119
- http://www.wbut.ac.in/syllabus/Hotel_Mgnt_Syllabus.pdf

CAREER PROGRESSION PATH ¹

Executive Chef



Sous Chef



Line Cook/Chef of Party



Commis Chef



Kitchen Helpers

The progression is indicative

Transfer option

•India: Yes

•Abroad: Yes

(*This field to open the relevant job title when clicked)

EXPECTED EARNINGS³

For candidates with experience –Rs 33,000 to Rs 40,000 per month

These figures are indicative and subject to change

REQUIRED WORK EXPERIENCE³

Generally, 5 to 10 years of relevant work experience is required

CURRENT MARKET TRENDS

Growth and Development in the Tourism & Hospitality Sector in India

Tourism & hospitality is the third-largest segment in the service sector. It is roughly divided into 3 broad categories viz. restaurants, hotels, and travel agents or tour operators. India has moved up 13 positions to 52nd rank in Tourism & Travel Competitive Index. Given the rich historical and cultural heritage, a nationwide spread of natural beauty, and a variety of ecology and terrain across the country, India has tremendous potential of growth and development in tourism & hospitality sector.

Multiple factors are influencing the way this sector functions and one of them is the number of Foreign Tourist Arrival (FTA). E-Tourist Visa and online booking for various services has increased the number of FTA arriving in India. Another reason is Foreign Direct Investment (FDI). Tourism & hospitality sector is one of the top 15 sectors in India to receive highest FDI and this is expected to increase. International players like Vantage Hospitality, Onyx Hospitality, Goldman Sachs, and SoftBank are just some of the companies that have tied-up with Indian companies and/or are investing in this sector.

The government has also provided ample support to boost this sector. There are agreements and Memorandum of Understanding (MoU) being signed with various countries in order to promote bilateral tourism between the countries. Heritage City Development and Augmentation Yojana (HRIDAY) is a project that looks at developing certain heritage rich cities in India like Varanasi, Mathura, Vellankini, Amravati, etc. Government is also planning to cover 150 more countries under E-Visa and open another airport in NCR in order to de-pressurize Delhi airport. Another major trend that India is witnessing is the increase of medical tourism. All these factors are going to change the way the sector works and also impact the job market in India.

PROBABLE EMPLOYERS ^{4, 3}

- Hotels across India
- Mid-sized motels, restaurants and resorts across India

JOB OPPORTUNITIES IN INDIA

Towns and cities across India

PEOPLE'S CORNER

Coming Soon

KEYWORDS

- Area Coach
- Area Manager
- Administration
- Supervisor

OCCUPATIONAL CODES AND STANDARDS

Standard	Code	Description
NCO 2015	1120.3100	Executive Chef
ISCO 2008	1120	Managing Directors and Chief Executives
NIC 2008	56101: 56102	Restaurants without bars: Cafeterias, fast-food restaurants and other food preparation in market stalls
QP Reference	Not available	Not available
NSQF	Not available	Not available

REFERENCES

1	National Classification of Occupations Division 1
2	http://socialjustice.nic.in/policiesacts3.php
3	http://www.naukri.com/job-listings-Executive-Chef-SK-Restaurants-Pvt-Ltd--Mumbai-5-to-10-years-280716007332?src=jobsearchDesk&sid=1469896899484&xp=3&qp=executive%20chef&srcPage=s
4	http://www.naukri.com/job-listings-Executive-Chef-Premium-Jobs-Sonepat-15-to-18-years-270716006057?src=jobsearchDesk&sid=1469896899484&xp=9&qp=executive%20chef&srcPage=s