# FOOD PRODUCTION TRAINER

**Qualification:**

Essential: Diploma / Degree in Hotel Management or Food Production Certificate / Diploma from a reputed college

Preferred: Hands-on exposure to various sections of Kitchen Operations & Management

Overseas assignment with reputed organizations

**Experience:**

Essential: Minimum 5 – 7 Yrs as CDP or Sous Chef or held Supervisory position

Preferred: Food Production Operational, Teaching & Training background

Exposure to modern hotel kitchen & traditional methods of cooking

Exposure to wide array of kitchen equipment, Multi types of cuisines & Knowledge about cost control & finance activities

**Aptitude:**

* Well versed with Hospitality / POS / MMS software
* Self motivated, Good Organization skills and attention to detail
* Strong commitment towards work – “*Can do approach”*
* Good understanding of the Hospitality Industry
* Passionate, Pleasing and friendly personality
* Good team player
* Good communication skills and command of spoken & written English
* Ability to communicate effectively with internal & external stakeholders
* Willingness to work long (in kitchen operations) and unsociable hours whenever necessary

**Job Description:**

* ***Program Management:***
* Accountable to Vertical Academic HOD
* Follow sound Program Management System
* Adhere to Module Management Practice
	+ Prepare for Module & Sessions
	+ Conduct Theory & Practical sessions as per the schedule
	+ Pursue Assessment & Feedback Process
	+ Adhere to Audit & Re-engineer model for Program up-gradation & refinement
* ***Training & Placement:***
* Accountable to Training & Placement Coordinator and Centre Manager
* Follow the guidelines laid for student training & placement
	+ Identifying avenues for opportunity
	+ Enhance operational skills of students
* ***Administration & Operations:***
* Accountable to Centre Manager
* Successful conduct of Institute administrative & operational work
* Identify & develop vendors
* Managing Kitchen – Equipments, Gas Bank etc.
* Maintaining inventories & managing Food Production Stock
* Counseling students & parents, role model Chef
* Representing the Institute at seminars, career fairs etc
* Assist in student acquisition process

**Age:** 25 – 35 Years