



Job Overview

Position Title: Chef

Reports To: Executive Chef

Namratha Management Services Pvt Ltd. is a Hospitality and Facility Management Organization engaged in providing Hospitality and Facility services to iLabs affiliated companies and facilities. We also own and operate a Boutique Resort “**Mango Resort**” in Sri City, Tada - Andhra Pradesh.

Chef Duties and Responsibilities:

- ❖ Prepare food in private homes according to employers' recipes or tastes.
- ❖ Handling all food preparations for the family and possibly for other household staff.
- ❖ Responsible for maintaining cleanliness, sanitation at the assigned work area.
- ❖ In case of emergency, shop for or order food and kitchen supplies and equipment as required
- ❖ Plan menus according to the needs and diet restrictions.
- ❖ Plan and prepare food for parties, holidays, special functions, and other social events either in the house or at the Farmhouse.
- ❖ Provide the highest and most efficient level of hospitality to the guests.
- ❖ Travel with employers to vacation homes to provide food preparation at those locations.
- ❖ Create and explore new cuisines and food for special diets.
- ❖ Wise enough at dealing with people; high profile Principals, their family and guests, crew and other stakeholders.
- ❖ Willing and able to adapt to constantly changing situations.
- ❖ Ensures that all products are always stored properly in the correct location at the appropriate levels.
- ❖ Ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes, and preparation techniques
- ❖ Operate kitchen equipment safely and responsibly.
- ❖ Need to be flexible and willing to help other departments at busy times as and when required.



Skills Needed:

- **Time Management:** Managing one's own time and the time of others.
- **Service Orientation:** Actively looking for ways to help people.
- **Decision Making:** Considering the relative costs and benefits of potential actions to choose the most appropriate one.
- **Critical Thinking:** Using logic and reasoning to identify the strengths and weaknesses of alternative solutions, conclusions or approaches to problems.
- **Material Resources:** Obtaining and seeing to the appropriate use of equipment, facilities, and materials needed to do certain work.
- **Monitoring:** Monitoring/Assessing performance of yourself, other individuals, or organizations to make improvements or take corrective action.
- **Active Listening:** Giving full attention to what other people are saying, taking time to understand the points being made, asking questions as appropriate, and not interrupting at inappropriate times.
- **Establishing and Maintaining Interpersonal Relationships:** Developing cooperative working relationships with others and maintaining them over time.

Education:

- High school education or diploma in culinary is required. Basic computer skills and familiar with inventory systems.

Experience:

- Previous Hospitality and Catering industry experience working at a Commis III Chef level in a good-quality restaurant or 3 Star hotel above category.

Benefits

- Selected candidates will work with our Resort or offices.
- In keeping with The Namratha Group's philosophy of training and developing its people, candidates will be trained by the best professionals in the Hospitality Industry
- Candidates will receive competitive compensation and benefits
- Candidates will enjoy subsidized meals, transportation to and from work, accommodation is provided wherever it is necessary.



Career Path

- We believe in empowering and enabling our employees to grow. Growth opportunities are always provided to our employees.
- Join as an Assistant and Grow
- Selected candidates are offered jobs as Operations Assistants in our Resort. Employees can grow within the Company.
- The Namratha Group encourages internal growth and therefore supervisors are promoted from within the company under the 'Supervisory Development Program'. Employees become eligible for Supervisory roles with 18 - 24 months of experience and based on performance.
- The company has a robust training program comprising structured hotel operations training to enhance technical knowledge and skills and behavioral training programs to enhance interpersonal skills.
- Executive Development Program
High potential supervisors can grow as an Executive with the Company through the Executive Development Program (EDP). Employees become eligible to apply after they have completed 18 - 24 months as a supervisor and based on performance.