

**Domain Skills Trainer, Tata STRIVE**

Tata STRIVE, is group wide skill development initiative, launched recently aims to develop **Employability, Entrepreneurship** and community **Enterprise** capabilities, with an ambitious target of creating a **capacity of skilling 1million youth every year by 2023**. This initiative would involve mobilizing youth (18 – 35 years) from under-served communities, training them on demand driven vocational skills along with integrated life-skills to empower them for a brighter future.

Designation	Trainer – Food Production (Commis/ Kitchen Trainee/ Trainee Cook).
Openings	As per Requirement
Objective	<p>To impart World Class Skills in Hospitality Food Production (Commis/ Kitchen Trainee/ Trainee Cook).</p> <ul style="list-style-type: none"> <li>- Make people employable</li> <li>- Deliver curriculum as designed by the team</li> </ul> <p>Support in the holistic youth development process along with training them on nuances of Hospitality sector</p>
Major Deliverables	To successfully deliver the Course to students, as per the content and guidelines of Tata STRIVE
Reporting To	Centre Head
Locations	As per requirement. (Candidate should be mobile)

Essential Attributes	<p>Candidate must possess at least a Bachelor of Hotel Management in Hospitality/Tourism/Hotel Management or equivalent. First Class Pass (Regular full time course candidates) will be given preference.</p> <p>At least 3 year(s) of working experience in 4/5 Star Category Hotel in Food and Beverage Service is required for this position. Out of which 1 year should be in a supervisory position.</p> <p>Must have worked in a Fine Dine restaurant or 24 Hrs Coffee Shop and Banquets/Events and Conferences</p> <p>Experience in of Departmental Learning Coordinator/ Training and Development/ Departmental Training is a must.</p> <p>Prior experience in Vendor Selection, Procurement and Budgeting</p> <p>Excellent English communication Skills. Fluent in Hotel English and phraseology.</p> <p>Good Networking in City Hotels. Assess Placement Demand, Organize Placement Drive</p>
Desired Attributes	<p>Knowledge of Departmental SOPs</p> <p>Experience Garde Manger, Main Kitchen, Meat Fabrication</p>



	<p>Experience in Menu Planning and Requisition</p> <p>Familiar with vocational training industry &amp; various skill development programs</p>
Qualification	<p>Candidate must possess at least a Bachelor of Hotel Management in Hospitality/Tourism/Hotel Management or equivalent. First Class Pass candidates will be given preference.</p>
Desired Experience(years)	<p>At least 5 year(s) of working experience in 4/5 Star Category Hotel in Food and Beverage Service is desired.</p> <p>Candidate should have exposure of All day dining kitchen, Banquet Kitchen/Speciality Cuisine and Bakery Confectionary .</p> <p>Hotel Operations Trainee/ Management Trainees/ Managerial/ Supervisory experience will be given preference</p>
CTC	
Preferred Sources	
Contact Person	<p>Kapila Thakur (kapila.thakur@tatasustainability.com)</p>