



COMMIS

Elective - 1

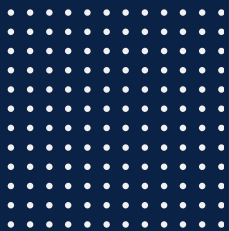
HOT KITCHEN

QP CODE: THC/Q0406

Sector: Tourism & Hospitality
Sub-Sector: Hotels/Restaurant
Occupation: Food Production
and Kitchen

NSQF LEVEL: 4





Brief Job Description

The individual at work sets up kitchen for operations and assists in food preparation and cooking. The person prepares sauces, salads, cold starters and other base items, monitors the stock in the kitchen, and closes the kitchen at the end of day's operations or shift end.

Applicable National Occupational Standards (NOS)

- **Ensure effective communication and service standards at workplace**
- **Ensure to maintain organisational confidentiality and guest's privacy**
- **Monitor and maintain health, hygiene and safety at workplace**
- **Assist in kitchen operations and food preparation**
- **Use tandoor for preparing food**
- **Employability Skills (60 Hours)**



The Scholars' Educational Society[®]

Training Partner: National Skill Development Corporation (NSDC)

Office 1 : 1799, Near Bus Stand, Mahan Singh Gate, Amritsar
Office 2 : B-Block, Opp. Corporation Office, Ranjit Avenue , Amritsar

Ph: 0183-5009091, 9592-091-091, 77172-91-091
www.skillindiaprograms.com, admission@skillindiaprograms.com