

Facilitator- Multi Cuisine Cook, Tata STRIVE

Tata STRIVE is an initiative of the TCIT, aimed at actively bridging the gap between vocational education and industry needs. Tata STRIVE runs various programmes to skill the youth from underprivileged backgrounds enabling gainful livelihood for each aspirant differentiated by its innovations in technology, pedagogy and methodology.

Designation	Officer / Sr. Officer
Openings	1
Objective	<p>This position demands</p> <ul style="list-style-type: none"> - Training students at Tata STRIVE Skill Execution Centre - Delivery and continuous improvement of training programs; collating and sharing feedback about the training program; develop reinforcements and evaluate outcomes - To instruct and facilitate learners (who are school & College drop outs) in classrooms and workshops - -To impart World Class Skills in Food and Beverage production. - Make people employable - Deliver curriculum as designed by the team - Support in the holistic youth development process along with training them on nuances of Hospitality sector
Major Deliverables	<p>Create and maintain a positive and professional learning environment</p> <ul style="list-style-type: none"> • Motivate trainees through effective training methodologies both in group and individual classroom dynamics • Utilize a variety of the training methodologies, techniques, concepts, learning tools, and practices to ensure maximum effectiveness of training delivery, as per the framework provided • Conduct specific training needs assessments to support the design, development and delivery • Monitor and measure effectiveness of training programs and provide necessary feedback to the corporate team for necessary changes when required • Partner with students in their learning process and ensure positive impact on the scorecard • Support mobilisation team for mobilising learners • Performs other related duties as assigned or requested • To conduct classroom and practical assessments for the learners and evaluate their performance
Reporting To	Centre Manager
Locations	Bhubaneshwar

Essential Attributes	<p>Bachelor from IHM (NCHMCT Central or State affiliation only) Management Trainees will be given preference</p> <p>3-5 Years in a 5-star category Hotel. Of More than 200 rooms inventory. Or a CDP / Sr. CDP, DCDP, Jr. Sous, Sous Level</p> <p>Must have exposure in Banquets, Meat Fabrication, Garden manger</p> <p>Must have knowledge of Indian and Western Cuisine</p> <p>Experience in of Departmental Learning Coordinator/ Training and Development/ Departmental Training is a must.</p>
Desired Attributes	<p>Knowledge of Departmental SOPs</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>

Qualification	<p>Bachelor from IHM (NCHMCT Central or State affiliation only) Management Trainees will be given preference</p>
Desired Experience(years)	<p>3-5 Years in a 5 start category Hotel. Of More than 200 rooms inventory. Must have exposure in Banquets and Coffee Shop</p>