



THE HOTEL SCHOOL
truly international

CHEF AS PROFESSION Food Production Course in India

1800 121 5344

Food Production is a department which is involved in preparation of food. A process, in which raw materials are cooked, combined and transformed to make a dish. The Food Production courses in India has been widening at a faster pace.

Why am I asking you because a Chef is involved from purchasing to deciding the menu, supervising the kitchen, maintaining the quality of food, sanitation standards, and coming up with new dishes the way they create simple cooking material into a masterpiece is the work of an engineer or an artist. Among all the Food Production course in India **The Hotel School** focuses from setting up kitchen in the most appropriate way upto the the innovation in you in the form of new dishes.



Who are chef's an Artists or Engineers?

A Chef does more than cooking and has to handle many responsibilities & this is what is diligently taught at [The Hotel School](#) to its students. Being a Chef requires great experience and a flair for cooking. He is responsible for overseeing subordinates and the work they do which simply means he/she has to be a good manager. So having the same purpose in mind the students at **The Hotel School** are taught. He supervises the purchasing, preparation of food, organization of kitchen, equipments, recruitment of staff, maintaining the cleanliness and inspecting the quality of raw

materials to be used in cooking. At the same time be aware of safety standards which shows that “a chef is both an Artist as well as an Engineer”

However , if you choose Food production course in India , you should be aware of some of these personality traits such as Hard work , Passion for cooking , Service aptitude , Innovation etc. **The Hotel school** focuses on all these personality traits throughout your academics to make you a better professional.

Promotion from a junior Chef to a Head Chef may take years and is competitive, but if you have that extra edge and are focused, one could be a famous Chef at a young age. Pursuing a career as a Chef is challenging, exciting and rewarding at the same time.



But now the question arise from where you can learn the required skills to become a chef with all qualification. To pursue Food production course in India you are required practical base institution like **The Hotel School** which offers recognized [Food Production Course In India](https://thehotelschool.com/food_production_courses_in_delhi_ths.html) affiliated from tourism and hospitality skill council under national skill development corporation scheme.

Contact Now:

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