



SAARTHI - सारथी

करियर मार्गदर्शन पोर्टल · Career Guidance Portal
"सही मार्गदर्शन, उज्ज्वल भविष्य।"

करियर शीट · CAREER SHEET

शेफ

A chef is the artist and captain of a professional kitchen — creating dishes, designing menus, leading the kitchen team and owning hygiene and quality. From hotels to your own restaurant, it is a delicious career of creativity...



Scan for everything on this career

Salary, exams, colleges, the routes in and the steps after — all on the portal.

career.gsssjethantri.in/#/career/chef

राजकीय उच्च माध्यमिक विद्यालय, जेठन्तरी

Govt. Sr. Sec. School, Jethantri · ब्लॉक समदड़ी · बालोतरा (Block Samdari · Balotra)

www.gsssjethantri.in · career.gsssjethantri.in



सुशील कुमार शर्मा

प्रधानाचार्य, रा.उ.मा.वि. जेठन्तरी · मास्टर ट्रेनर
Principal, GSSS Jethantri · Master Trainer



श्री चेनाराम चौधरी

प्रधानाचार्य, डाइट बाड़मेर
Principal, DIET Barmer



श्रीमती संघमित्रा

वरिष्ठ व्याख्याता, डाइट बाड़मेर (सहयोग)
Sr. Lecturer, DIET Barmer (Support)



भरत चौधरी

अभिकल्पना व विकास · व्याख्याता (इतिहास)
Designed & developed · Lecturer (History)

विशेष धन्यवाद · SPECIAL THANKS



सुरेन्द्र सिंह राठौड़

व्याख्याता (इतिहास) · रा.उ.मा.वि. कानाना



सुरेश कुमार सैन

व्याख्याता (भूगोल) · रा.उ.मा.वि. रामसीन मूंगड़ा



वनिता कुमारी

व्याख्याता (इतिहास) · रा.उ.मा.वि. रामसीन मूंगड़ा



कमलेश चौधरी

व्याख्याता (राजनीति विज्ञान) · रा.उ.मा.वि. टापरा

करियर मार्गदर्शन कार्यशाला, डाइट बाड़मेर (14-17 जुलाई 2026) में विकसित व लोकार्पित
Developed & unveiled at the Career Guidance Workshop, DIET Barmer (14-17 July 2026)

यह एक स्वतंत्र परियोजना है, जो सरकार की आधिकारिक करियर-मार्गदर्शन सामग्री पर आधारित है। · An independent project based on the Government's official career-guidance content.

1 About this career

A chef is the artist and captain of a professional kitchen — creating dishes, designing menus, leading the kitchen team and owning hygiene and quality. From hotels to your own restaurant, it is a delicious career of creativity and hard work.

2 At a glance

Minimum qualification	Class 12 + culinary arts/hotel management degree-diploma
Work mode	On-your-feet kitchen teamwork; shift based
Demand	High — hotels, restaurants, cloud kitchens and abroad
Top earning	₹2,00,000+/month at executive chef level

3 What you need

INTERESTS

- Cooking and feeding people
- Attention to detail and presentation
- Experimenting with flavours and ingredients

ABILITIES

- Creativity and a refined palate
- Fitness to stand for long hours
- Composure in a fast-paced kitchen

KEY SKILLS

- Indian and international culinary techniques
- Food safety and hygiene (FSSAI/HACCP)
- Cost control and inventory
- Menu design and food styling
- Kitchen team and time management
- Specialisations like bakery-pastry

4 How to get there

- 1 Complete Class 12 in any stream
- 2 Take NCHM JEE and do B.Sc. HHA/a culinary arts degree
- 3 Or do a diploma/certificate in food production/bakery
- 4 Start as a kitchen trainee/commis chef in a hotel kitchen
- 5 Build a specialisation in a cuisine (Indian, continental, pastry)
- 6 Grow with experience from sous chef to executive chef

MAIN EXAMS

- NCHM JEE — for admission to central hotel management institutes
- CUET-UG — for university hospitality/culinary courses

5 Where to study

GOVERNMENT INSTITUTES

- Institute of Hotel Management (IHM) Jaipur — Jaipur, Rajasthan (<https://ihmjaipur.com/>)
- Institute of Hotel Management (IHM) Jodhpur — Jodhpur, Rajasthan (<https://ihmjodhpur.com/>)
- State Institute of Hotel Management (SIHM) Udaipur — Udaipur, Rajasthan (<https://sihmudaipur.com/>)
- NCHMCT (केन्द्रीय होटल प्रबंधन परिषद) — Noida (national) (<https://nchm.gov.in/>)

PRIVATE INSTITUTES

- IIHM Jaipur — Jaipur, Rajasthan (<https://iihm.ac.in/jaipur-campus>)
- Culinary Academy of India — Hyderabad
- WGSMA (Manipal) — Manipal, Karnataka

ONLINE

- IGNOU (पर्यटन/हॉस्पिटैलिटी कोर्स) — Distance learning (<https://www.ignou.ac.in>)
- Swayam (फूड प्रोडक्शन कोर्स) — Online (<https://swayam.gov.in/>)

FEES

About ₹1,00,000-1,50,000 per year in government IHMs; ₹1,50,000-4,00,000 per year in private culinary institutes.

SCHOLARSHIPS

- National Scholarship Portal (<https://scholarships.gov.in>)
- SJE Rajasthan Scholarships (<https://sje.rajasthan.gov.in>)
- Vidya Lakshmi Education Loan Portal (<https://www.vidyalakshmi.co.in>)
- Buddy4Study (<https://www.buddy4study.com>)

6 What the work is like

WHERE YOU WORK

Hotels-resorts, restaurants, cloud kitchens, cruises, airline catering, school-hospital canteens.

WORK CULTURE

Teamwork in a hot, fast-paced kitchen; 10-12 hour shifts possible; opportunities for persons with disabilities too; option to open your own restaurant or cloud kitchen.

WHO HIRES

- | | |
|---------------------------------------|--|
| • Taj, Oberoi, ITC, Marriott hotels | • Heritage hotels-resorts of Rajasthan |
| • Restaurant and cloud kitchen brands | • Cruise lines and airline catering |
| • Food media and content platforms | • Self-employment — your own restaurant/bakery |

DEMAND (2026)

Expanding restaurants, cloud kitchens and destination-wedding catering keep chef demand high in India and abroad; Rajasthani cuisine specialists have a distinct edge.

7 Career growth

- 1 Kitchen trainee/helper
- 2 Commis chef
- 3 Chef de partie (line cook)
- 4 Sous chef
- 5 Executive chef/your own restaurant

EARNINGS

Starting	₹15,000-22,000
Mid level	₹30,000-60,000
Senior level	₹1,00,000-2,00,000

Monthly estimates (2026); packages higher in 5-star and overseas kitchens; celebrity-executive chefs earn far more.

8 The good parts · The challenges

The good parts

- A creative skill with global demand
- Path to opening your own restaurant-bakery
- High packages on cruises and in overseas hotels

The challenges

- Long, tiring shifts in a hot kitchen
- Leave difficult on festivals and weekends
- Low pay and tough training in early years

9 Real-life journeys

Vikas Khanna

Michelin-star chef and MasterChef India judge

Vikas Khanna, who began learning in his grandmother's kitchen in Amritsar, journeyed from washing dishes in New York to a Michelin star. From a modest family, he became a world-famous chef and author.

The Better India · <https://thebetterindia.com/359321/vikas-khanna-chef-journey-success-story-masterchef-michelin-star-bungalow-restaurant-new-york-amritsar-india-watch-video/>

Garima Arora

First Indian woman chef to win a Michelin star

Mumbai-raised Garima Arora left journalism for the culinary world and trained at Le Cordon Bleu, Paris. She made history by winning a Michelin star for her Bangkok restaurant Gaa.

Forbes India · <https://www.forbesindia.com/article/interview/mumbai-chef-garima-arora-becomes-first-indian-woman-to-get-a-michelin-star/51771/1>

10 Sources & further reading

1. Rajasthan Career Guidance Portal — <https://cg.rajasthan.gov.in/careerguidance/hi/career/%e0%a4%b6%e0%a5%87%e0%a4%a%b/>
2. NCHMCT (Hotel Management) — <https://nchm.gov.in/>
3. NCHM JEE (NTA) — <https://exams.nta.nic.in/nchm-jee/>
4. National Career Service (NCS) — <https://www.ncs.gov.in>
5. National Scholarship Portal — <https://scholarships.gov.in>



And 770+ more careers — the whole portal

Interest and aptitude tests, government jobs, skill courses and a CV builder — free, no login, and it works offline.

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