



SAARTHI - सारथी

करियर मार्गदर्शन पोर्टल · Career Guidance Portal

"सही मार्गदर्शन, उज्ज्वल भविष्य।"

करियर शीट · CAREER SHEET

असिस्टेंट कैटरिंग मैनेजर

An Assistant Catering Manager helps run food-service operations smoothly across hotels, banquets, restaurants and event catering. Working alongside the Catering Manager, they support menu planning, staff duty rosters, purchasing...



Scan for everything on this career

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

career.gsssjethantri.in/#/career/voc-6349

राजकीय उच्च माध्यमिक विद्यालय, जेठन्तरी

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

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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

An Assistant Catering Manager helps run food-service operations smoothly across hotels, banquets, restaurants and event catering. Working alongside the Catering Manager, they support menu planning, staff duty rosters, purchasing and inventory, customer service and hygiene. At weddings, parties, corporate meals or canteens, they make sure food is served on time, at good quality and in the right quantity. It is an energetic, people-facing career in the hospitality industry that offers fast growth with experience.

2 At a glance

Minimum qualification	Class 12 pass + age 18 (NSQF Level 6)
Course/diploma	Food & Beverage / Hotel Management diploma (6 months–3 years)
Starting salary	₹15,000–22,000/month
Work mode	Full-time at hotels/banquets/events, shift duty

3 What you need

INTERESTS

- Strong interest in food, hospitality and hosting guests
- Keen to organise and run events in an orderly way
- Enjoy interacting with people and working in a team

ABILITIES

- Good communication and customer-service skills
- Organised, punctual and alert at work
- Ability to work comfortably in and lead a team

KEY SKILLS

- Menu planning and running food & beverage service
- Staff rostering, training and supervision
- Food hygiene, safety (FSSAI) and quality standards
- Basic bookkeeping, billing and budget management
- Coordinating banquet, wedding and event catering
- Purchasing, inventory and cost control
- Customer service and complaint handling

4 How to get there

- 1 Complete Class 12 and reach the age of 18.
- 2 Enrol in a Food & Beverage Service, catering or hotel management diploma / NSQF Level 6 course (e.g. IHM Jaipur).
- 3 For the degree route, take NCHMCT JEE for admission to B.Sc. in Hospitality & Hotel Administration.
- 4 Gain hands-on experience as a steward/supervisor at a hotel, banquet or catering company.
- 5 With experience, rise from floor supervisor to Assistant Catering Manager.
- 6 In Rajasthan, RSLDC/PMKVY centres also offer hospitality training and placement support.

MAIN EXAMS

- NCHMCT JEE (for admission to hotel management degree)

5 Where to study**GOVERNMENT INSTITUTES**

- इंस्टिट्यूट ऑफ होटल मैनेजमेंट, कैटरिंग टेक्नोलॉजी एवं एप्लाइड न्यूट्रिशन (IHM Jaipur) — Jaipur, Rajasthan (<https://www.ihmjaipur.com/>)
- इंस्टिट्यूट ऑफ होटल मैनेजमेंट (IHM Jodhpur) — Jodhpur, Rajasthan (<https://nchm.gov.in/index.php/node/1091>)
- राष्ट्रीय कौशल विकास निगम (NSDC) - प्रशिक्षण केंद्र — Rajasthan / All-India network (<https://www.nsdcindia.org/find-nsdc-training-centre>)
- एनआईओएस व्यावसायिक प्रशिक्षण केंद्र — Online / locate nearest centre (<https://voc.nios.ac.in/registration/locate-study-centre>)

PRIVATE INSTITUTES

- International Institute of Hotel Management (IIHM) — Jaipur and other cities (<https://www.iihm.ac.in/courses-offered>)
- JIET School of Hotel Management — Jodhpur, Rajasthan (<https://www.jietjodhpur.ac.in/hotel-management>)

ONLINE

- स्किल इंडिया डिजिटल हब — Online (<https://www.skillindiadigital.gov.in/>)
- टूरिज्म मंत्रालय - हुनर से रोज़गार तक (Hospitality Skilling) — Online / nearest IHM (<https://nchm.gov.in/>)

FEES

Under government schemes (NSDC, RSLDC, PMKVY) catering/hospitality training is often free or very low-cost. Diplomas at IHM Jaipur/Jodhpur cost roughly ₹40,000–90,000 per year, and private institutes can charge ₹80,000–2,00,000 per year.

SCHOLARSHIPS

- राष्ट्रीय छात्रवृत्ति पोर्टल (NSP) (<https://scholarships.gov.in/fresh/onlineInstituteSearchIndex>)
- Buddy4Study – ITI/Vocational Scholarships (<https://www.buddy4study.com/article/iti-scholarships>)
- SJE Rajasthan Scholarships (<https://sje.rajasthan.gov.in/>)

6 What the work is like

WHERE YOU WORK

Hotels, restaurants, banquet halls, tourist camps and resorts, event/wedding catering companies, corporate and industrial canteens, and IRCTC/rail catering.

WORK CULTURE

You typically work 6 days a week and 10-12 hours a day. Shifts and overtime are common, especially during wedding season and festivals. The work is fast-paced, people-facing and mostly on your feet.

WHO HIRES

- | | |
|--|--|
| • Hotel chains and resorts (Taj, Oberoi, Marriott, ITC, Fairmont Jaipur, etc.) | • Banquet halls and wedding/event catering companies |
| • Corporate and industrial canteens and industrial caterers (e.g. Sodexo, Compass) | • IRCTC and rail/airline catering services |

- Restaurants, cloud kitchens and quick-service food chains
- Hospitals, hostels and institutional food service

DEMAND (2026)

Rajasthan is a major hub for tourism and destination weddings, with hotels, banquets and event catering booming in Jaipur, Udaipur and Jodhpur. Across India, the expanding hospitality industry, corporate canteens and the rise of cloud kitchens keep demand steady for trained catering staff, making this a stable and growing career.

7 Career growth

- 1 Steward / Floor Supervisor
- 2 Assistant Catering Manager
- 3 Catering Manager
- 4 Food & Beverage (F&B) / Banquet Manager

EARNINGS

Starting	₹15,000–22,000/माह
Mid level	₹25,000–42,000/माह
Senior level	₹50,000–90,000+/माह

Per PayScale, in 2026 a Catering Manager earns on average about ₹27,000–52,000/month (₹3.3–6.2 lakh per year). Pay starts lower at the assistant level but rises sharply with experience and a move to a hotel chain or large catering company as an F&B or Banquet Manager. Tips, incentives and food-and-lodging perks are added benefits.

8 The good parts · The challenges

The good parts

- Fast growth with experience in the booming tourism and hospitality industry
- Varied opportunities in hotels, banquets, rail and corporate canteens
- Chance to start your own catering/event business after experience

The challenges

- Long hours, including weekends and festivals
- Fast-paced, on-your-feet work under pressure
- Pay is limited at the entry level

9 Real-life journeys

K. M. Pillai

Founder & head, PYX Industrial Caterers (Noida)

K. M. Pillai was just 25 when a strike crippled catering services at the factory near Vadodara where he worked. Pillai stepped up to feed the 2,800-strong workforce. From that humble start he rose to head PYX Industrial Caterers, a Noida-based catering company that today feeds over 8,000 employees at corporates like Airtel, BirlaSoft, GlobalLogic and Tech Mahindra. His story shows how hard work and trust in catering can build a large business.

Business Today · <https://www.businesstoday.in/magazine/new-business/story/catering-to-success-12479-2007-04-05>

Patricia Narayan

Founder, Sandeepha chain of restaurants; FICCI 'Woman Entrepreneur of the Year'

Patricia Narayan began life in very tough circumstances — she started selling coffee and snacks from a small mobile cart on Chennai's Marina Beach, earning just 50 paise on her first day. Through sheer hard work and food quality she built a catering and restaurant business, and today owns the Sandeepha chain of restaurants with several outlets and hundreds of employees. She was honoured with the FICCI 'Woman Entrepreneur of the Year' award. Her story inspires every girl who wants a self-reliant career in catering and food service.

YourStory · <https://yourstory.com/2016/08/patricia-narayan>

10 Sources & further reading

1. Rajasthan Career Guidance – Assistant Catering Manager — <https://cg.rajasthan.gov.in/careerguidance/hi/career/%e0%a4%85%e0%a4%b8%e0%a4%bf%e0%a4%b8%e0%a5%8d%e0%a4%9f%e0%a5%87%e0%a4%82%e0%a4%9f-%e0%a4%95%e0%a5%88%e0%a4%9f%e0%a4%b0%e0%a4%bf%e0%a4%82%e0%a4%97-%e0%a4%ae%e0%a5%88%e0%a4%a8%e0%a5%87%e0%a4%9c%e0%a4%b0/>
2. PayScale – Catering Manager Salary (India) — https://www.payscale.com/research/IN/Job=Catering_Manager/Salary
3. IHM Jaipur – Diploma Courses — <https://www.ihmjaipur.com/diploma>
4. NCHMCT – Hotel Management Institutes — <https://nchm.gov.in/>
5. National Scholarship Portal — <https://scholarships.gov.in>



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

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