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करियर मार्गदर्शन पोर्टल · Career Guidance Portal

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करियर शीट · CAREER SHEET

किचन स्टीवर्ड

A Kitchen Steward is the backbone of any hotel, restaurant, cafe, resort, tourist camp or home-stay kitchen. They clean the utensils, dishware, pots, cutlery and kitchen equipment, store them properly, maintain high standards of...



Scan for everything on this career

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

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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

A Kitchen Steward is the backbone of any hotel, restaurant, cafe, resort, tourist camp or home-stay kitchen. They clean the utensils, dishware, pots, cutlery and kitchen equipment, store them properly, maintain high standards of hygiene and sanitation across the cooking area, and hand the chefs' team clean supplies on time. It is the most trusted entry route into the hospitality industry — many who start here rise, through skill and discipline, to commis and chef. With tourism and hotels growing, it offers steady employment.

2 At a glance

Minimum qualification	Class 8 pass + age 18 (NSQF Level 3)
Course duration	About 3–6 months
Starting salary	₹10,000–15,000/month
Work mode	Full-time job in a hotel/restaurant kitchen

3 What you need

INTERESTS

- Value cleanliness and hygiene
- Keen to work in hotels, kitchens and the world of food
- Enjoy working fast as part of a team

ABILITIES

- Physical fitness and stamina
- Willingness to follow clear instructions and take responsibility
- Staying calm and quick under kitchen pressure

KEY SKILLS

- Cleaning and caring for utensils, dishware and kitchen equipment
- Safe use of dishwashing machines and cleaning chemicals

- Maintaining kitchen hygiene, sanitation and food-safety standards
- Waste management and segregation of wet and dry waste
- Following kitchen safety and accident-prevention rules
- Organised storage of utensils and kitchen supplies
- Coordinating with chefs and the stewarding team

4 How to get there

- 1 Complete Class 8 and reach the age of 18.
- 2 Enrol in the NSQF Level 3 'Kitchen Steward' course (THC/Q0401) at an NSDC/THSC/PMKVY centre.
- 3 Get hands-on training in hygiene, dishwashing and equipment care.
- 4 Gain experience as a steward/kitchen helper in a hotel or restaurant kitchen.
- 5 With experience, move from steward to stewarding supervisor and on towards commis (cook).
- 6 In Rajasthan, IHM Jaipur/Jodhpur and RSLDC centres also offer training and placement support.

MAIN EXAMS

- THSC/NSDC Kitchen Steward (THC/Q0401) assessment and certification exam

5 Where to study

GOVERNMENT INSTITUTES

- इंस्टिट्यूट ऑफ़ होटल मैनेजमेंट (IHM), जयपुर – स्किल डेवलपमेंट — Jaipur, Rajasthan (<https://www.ihmjaipur.com/skill-development>)
- इंस्टिट्यूट ऑफ़ होटल मैनेजमेंट (IHM), जोधपुर — Jodhpur, Rajasthan (<https://ihmjodhpur.com/>)
- राजस्थान कौशल एवं आजीविका विकास निगम (RSLDC) — Jaipur, Rajasthan (<https://livelihoods.rajasthan.gov.in/rsldc/>)
- राष्ट्रीय कौशल विकास निगम (NSDC) – प्रशिक्षण केंद्र खोजें — 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

- इंस्टिट्यूट ऑफ़ होटल मैनेजमेंट एंड कुलिनरी स्टडीज़ (IHMCS) — Jaipur, Rajasthan (<https://www.ihmcs.net/>)

- इंटरनेशनल इंस्टिट्यूट ऑफ़ होटल मैनेजमेंट (IIHM) जयपुर कैंपस — Jaipur, Rajasthan (<https://iihm.ac.in/jaipur-campus>)

ONLINE

- स्किल इंडिया डिजिटल हब — Online (<https://www.skillindiadigital.gov.in/>)
- टूरिज़्म एंड हॉस्पिटैलिटी स्किल काउंसिल (THSC) – क्वालिफिकेशन पैक — Online (<https://thsc.in/qualification-pack/>)

FEES

Under most government schemes (NSDC, THSC, PMKVY, RSLDC) the Kitchen Steward course is free or very low-cost. Short-term stewarding/kitchen courses at private hotel-management institutes can cost roughly ₹5,000–25,000.

SCHOLARSHIPS

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

6 What the work is like

WHERE YOU WORK

Hotels, restaurants, cafes, lodges, resorts, banquet halls, cloud kitchens, tourist centres and cruise/catering companies.

WORK CULTURE

Typically 6 days a week and at least 10 hours a day; shift duty and overtime are common. The work is on your feet in a wet, hot kitchen environment. It is demanding, but this is where a hospitality career begins.

WHO HIRES

- | | |
|--|---|
| • Large hotel groups such as Taj (IHCL), Oberoi, ITC Hotels and Marriott | • Rajasthan's heritage hotels, palace hotels and resorts (Jaipur, Udaipur, Jodhpur) |
| • Restaurants, cafe chains, banquets and cloud kitchens | • Catering companies, canteens and institutional food services |
| • Cruise lines, airline catering and railway/IRCTC catering | • Hospitals, hostels and corporate cafeterias |

DEMAND (2026)

Rajasthan is a major tourism hub — hotels, heritage properties and restaurants keep growing in Jaipur, Udaipur, Jodhpur and Jaisalmer, so demand for kitchen stewards stays steady. Every hotel and restaurant kitchen needs stewards for hygiene and utensil management. It is an entry-level role from which hard-working people can rise quickly to supervisor and commis.

7 Career growth

- 1 Trainee Kitchen Steward
- 2 Kitchen Steward
- 3 Stewarding Supervisor / Senior Steward
- 4 Commis Chef (Cook)
- 5 Chef de Partie / Sous Chef

EARNINGS

Starting	₹10,000–15,000/माह
Mid level	₹16,000–22,000/माह
Senior level	₹25,000–40,000+/माह

Per Indeed, a Kitchen Steward in India earns about ₹14,000/month on average, with entry-level jobs usually between ₹10,000–16,000/month. Large 5-star hotels also offer service charge/tips and perks like meals and accommodation. With experience, becoming a supervisor, commis and chef multiplies the income.

8 The good parts · The challenges**The good parts**

- A reliable gateway into a hospitality career in the growing tourism and hotel industry
- Start with low qualification (Class 8), with a clear path from steward to chef
- Hotels often provide perks like meals, uniform and accommodation

The challenges

- Long hours, shift duty and demanding work on your feet
- Wet, hot and fast-paced kitchen environment
- Pay is limited at the entry level

9 Real-life journeys

Varun Inamdar

Chef and 'The Prince of Chocolate', Mumbai

To earn money for his passion, Varun Inamdar worked as a dishwasher at a small restaurant in Bandra, Mumbai. That was his entry into the kitchen world, and he later worked at Oberoi Hotels. Through hard work and dedication he came to be counted among India's top-10 celebrity chefs and earned the title 'The Prince of Chocolate'. He says — 'From a dishwasher to being one of the Top 10 celebrity chefs in India and The Prince of Chocolate, I do not know where my dream takes me next.' His story shows that even a humble start washing dishes can build a big kitchen career.

Restaurant India · <https://www.restaurantindia.in/article/how-a-dishwasher-became-india-s-top-chef.9313>

Archana (MasterChef India)

Domestic help turned MasterChef India contestant, Mumbai

Archana of Mumbai comes from a first-generation, working-class family — she lost her father at age two and her mother raised the family working as a cleaner. After her husband was injured in an accident, Archana ran the household by cooking and cleaning in several homes. Along the way she mastered Maharashtrian, Punjabi and Gujarati cuisines, shared recipes on YouTube and was finally selected for MasterChef India. Her journey inspires every girl and woman who wants to start at the very bottom of the kitchen and build a self-reliant identity.

The Better India · <https://thebetterindia.com/changemakers/mumbai-domestic-help-masterchef-india-archana-cooking-journey-inspiring-story-11259442>

10 Sources & further reading

1. Rajasthan Career Guidance – Kitchen Steward — <https://cg.rajasthan.gov.in/careerguidance/hi/career/%e0%a4%95%e0%a4%bf%e0%a4%9a%e0%a4%a8-%e0%a4%b8%e0%a5%8d%e0%a4%9f%e0%a5%80%e0%a4%b5%e0%a4%b0%e0%a5%8d%e0%a4%a1/>
2. THSC – Kitchen Steward Qualification Pack (THC/Q0401) — <https://thsc.in/qualification-pack/>
3. Indeed – Kitchen Steward Salary (India) — <https://in.indeed.com/career/kitchen-steward/salaries>
4. IHM Jaipur – Skill Development — <https://www.ihmjaipur.com/skill-development>
5. National Scholarship Portal — <https://scholarships.gov.in>



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