

# A Case Study on the Life of Chef's in the Kitchen at Selections by TAJ President Hotel, Mumbai, India

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**Abstract:** *The Chef's life is never been so easy as it looks like. Its always related with excruciating, time-bound, high pressure, and yet exhilarating. If it is the Taj hotel we are talking about then, well, add up the weight of a brand that personifies India's hospitality standards comparable to that of the world.*

*Taj Hotels, as a brand stands for trust. The remuneration of course is good and growth is guaranteed if work output is consistent. Then there is the high point of carrying a legacy of tradition.*

*So much is happening within the premises day in and day out. The who's who of the country and the world attending the events and the restaurants, the top brass of the Taj group itself coming down for their meals. The challenge and pressure of performing extraordinarily each and every moment cannot be described in a few words.*

*Taj is not a hotel. It is an empire where the best minds come together to make a landmark in luxury and tradition. It positions many values like innovation, exceeding expectations and commitment.*

*Each employee is a carrier of that trust. Being a chef means that you need to absorb sterling qualities and possess a great character genuinely.*

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