

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

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Abstract: *The life of a chef is 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 institution where the best minds and the best teams come together to make a statement in luxury and tradition. It stands many values like innovation, exceeding expectations and commitment. Each employee is a bearer of that trust. Being a chef means that you need to imbibe sterling qualities and possess a great character genuinely..*

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