

Study on Determining Reasons for Labour Turnover in the Food Production Department in Hotel Industry

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Abstract: *This paper features the highlights of the Labour turnover in the Hospitality sector with special reference to the Food Production department and turnover of the chefs working in the Hospitality Industry. Food is considered as the heart of the Hotel Business and other hospitality could be complimentary to the same. As it is rightly said that the way to a Man's heart is through his stomach and this saying is indeed true for the whole mankind. Hence, we understand the importance of the Chefs in the hospitality industry and the need to study their turnover rate. This study would enable us to find out the various reasons for the increase in the turnover rate. Accordingly, we can explore the various methodologies that are framed or practiced by the Industry to retain the talent or decrease their turnover. In order to understand the turnover, we need to first understand the challenges faced by the Food Production Department with special reference to the Chefs. Further, the changing market scenario and modernization is also creating a shift in the personality of Chefs, which in turn leads the chefs to seek a new standard of living. Labour Turnover in the Food Production Department is an outcome of many such factors.*

Keywords: Hotel Industry, Food Production Department, Labour Turnover, Labour Turnover percentage

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