

Annexure-A

S.No.	Post	Essential Qualification	Job Responsibilities	Date & Time for walk-in Interview
1.	<p>Head-Cook (Supervisor)</p> <p>(One Post)</p> <p>Rs. 35,000/- + Free accommodation + Free Food</p>	<p>Degree in Hotel Management/Catering/ Food Production with 1 Year of relevant experience</p> <p style="text-align: center;">OR</p> <p>Two Year Diploma in Hotel Management/Catering/ Food Production with 2 Years of relevant experience</p> <p style="text-align: center;">OR</p> <p>One Year Diploma/ Certificate Course in Hotel Management/Catering/Food Production with 3 Years of relevant experience</p>	<ol style="list-style-type: none"> 1. To supervise and coordinate day-to-day kitchen operations, including meal preparation and serving. 2. To ensure maintenance of hygiene, sanitation, and food safety standards in the kitchen and dining areas as per prescribed norms. 3. To plan menus and ensure timely preparation of nutritious and quality food. 4. To monitor and manage kitchen staff, including cooks and helpers, and allocate duties for efficient functioning of the mess. 5. To oversee proper utilization of food items and kitchen supplies, ensuring minimal wastage. 6. To ensure proper operation and maintenance of kitchen equipment, including the modular kitchen facilities, and report any repair/maintenance requirements. 	<p style="text-align: center;">19th May 2026</p> <p style="text-align: center;">(Tuesday)</p> <p style="text-align: center;">09:00 A.M.</p>
2.	<p>Cooks</p> <p>(Three Posts)</p> <p>Rs. 30,000/- + Free accommodation + Free Food</p>	<p>Two Year Diploma/Certificate Course in Catering/ Food Production</p> <p style="text-align: center;">OR</p> <p>One Year Diploma/Certificate Course in Catering/Food Production with 6 months of relevant experience</p> <p style="text-align: center;">OR</p> <p>Six months Diploma/Certificate Course in Catering/Food Production with 1 year of relevant experience</p>	<ol style="list-style-type: none"> 1. To prepare and cook meals as per the prescribed menu and serving of food. 2. To maintain cleanliness, hygiene, and sanitation in the kitchen during food preparation and handling, as per prescribed standards. 3. To maintain quality and taste of food and ensure timely preparation and serving of meals. 4. To operate kitchen equipment, including modular kitchen appliances, safely and efficiently. 5. To manage food counters. 	<p style="text-align: center;">19th May 2026</p> <p style="text-align: center;">(Tuesday)</p> <p style="text-align: center;">09:00 A.M.</p>
3.	<p>Assistant Cook</p> <p>(Three Posts)</p> <p>Rs. 25,000/- + Free accommodation + Free Food</p>	<p>One Year Diploma/Certificate Course in Catering/Food Production</p> <p style="text-align: center;">OR</p> <p>Six months Diploma/Certificate Course in Catering/Food Production with 1 year of relevant experience</p>	<ol style="list-style-type: none"> 1. To assist the Cook in preparation of meals, including washing, peeling, cutting, and processing of vegetables and other ingredients. 2. To maintain cleanliness and hygiene of the kitchen as per prescribed standards. 3. To wash and clean kitchen, utensils, crockery, and equipment. 	<p style="text-align: center;">19th May 2026</p> <p style="text-align: center;">(Tuesday)</p> <p style="text-align: center;">09:00 A.M.</p>

			<p>4. To support in serving of food and distribution of meals to hostel occupants, as required.</p> <p>5. To manage food counters.</p>	
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The candidates must bring their latest resume, one set of photocopies of documents in support of their educational qualification and experience along with originals and a valid ID card for verification.

Candidates coming after the time slot mentioned will not be entertained.

Venue of Interview

Translational Health Science and Technology Institute (THSTI)

NCR Biotech Science Cluster, 3rd Milestone, Faridabad - Gurugram Expressway

Faridabad - 121001, Faridabad