

भारतीय खेल प्राधिकरण SPORTS AUTHORITY OF INDIA  
नेताजी सुभाष दक्षिणी केन्द्र बेंगलूर NETAJI SUBHAS SOUTHERN CENTRE: BENGALURU

नं. SAINSSC/PERS/CF-545/2018

दिनांक 17/07/2018

**REQUIREMENT OF "COOK/ASST.,COOK" FOR  
SPORTS AUTHORITY OF INDIA**

Sports Authority of India, an autonomous organization under Ministry of Youth Affairs and Sports, GOI, invites applications for the post of **"COOK/ASST.,COOK"** on CONTRACT BASIS to work in the National Coaching Camps hostel at Sports Authority of India, Southern Centre, Bengaluru. Remuneration will be between Rs.35,000/- to 45,000/- per month for based on qualification and experience. Essential qualification for the post and the format of application is available at the website of SAI – [www.sportsauthorityofindia](http://www.sportsauthorityofindia) and [www.saisouth-bangalore.com](http://www.saisouth-bangalore.com).

Eligible candidates may send their application by E Mail to [sainsscblore@gmail.com](mailto:sainsscblore@gmail.com) in the prescribed format to reach this office on or before 08/08/2018 for consideration.

REGIONAL DIRECTOR

भारतीय खेल प्राधिकरण SPORTS AUTHORITY OF INDIA  
नेताजी सुभाष दक्षिणी केन्द्र बंगलुरु NETAJI SUBHAS SOUTHERN CENTRE: BENGALURU

Application for the post of “ \_\_\_\_\_ ” on contract

Position Applied for:

RECENT PASSPORT  
PHOTOGRAPH

PERSONAL DETAILS:

Name :

Date of Birth :

Age as on:

Nationality :

Sex:

Present Address:

Permanent Address:  Present  Same as

Telephone:

Mobile:

Email Id:

Education and Professional Qualification:

| Sl. No | Course | Year of Passing | Institution/ University | Marks Obtained | Grade |
|--------|--------|-----------------|-------------------------|----------------|-------|
|        |        |                 |                         |                |       |
|        |        |                 |                         |                |       |
|        |        |                 |                         |                |       |
|        |        |                 |                         |                |       |
|        |        |                 |                         |                |       |

Post Qualification Experience: \_\_\_ Years \_\_\_  
Months

Details of Employment (Chronological Order)

| Sl. No | Organization Name | Position Held | From | To | Roles & Proposition |
|--------|-------------------|---------------|------|----|---------------------|
|        |                   |               |      |    |                     |
|        |                   |               |      |    |                     |
|        |                   |               |      |    |                     |
|        |                   |               |      |    |                     |

|                 |       |      |       |
|-----------------|-------|------|-------|
| <b>Hindi:</b>   | Write | Read | Speak |
| <b>English:</b> | Write | Read | Speak |
| <b>Other:</b>   | Write | Read | Speak |

**Declaration**


I declare that, to the best of my knowledge, the information given is true and correct. I understand that inaccurate, misleading or untrue statements or knowingly withheld information may result in termination of employment with this organization. I understand that this application does not constitute an offer of employment.

Signature

Place:

Date:

## Job Description

|                                  |   |                       |  |
|----------------------------------|---|-----------------------|--|
| <b>Job title</b>                 | <b>Cook and Assistant Cook</b>  | Department / Location | Sports Authority of India, Bangalore<br> |
| <b>Purpose of role</b>           | Responsible and accountable for all catering activities for the National teams and the Academy; delivering high quality meals and services. Developing menus, food purchase specifications, manage catering staff, monitor food preparation and hygiene standards.  |                       |  |
| <b>Key Tasks</b>                 | <ul style="list-style-type: none"> <li>• Work in collaboration with the Sports Nutritionist to plan performance focused menus for the National Team and the Academy;</li> <li>• Schedule and coordinate the work of chefs and kitchen assistants to ensure that food preparation is delivered to the highest standards of freshness, quality and presentation;</li> <li>• Approve the purchase of products and other necessary food supplies working within the set budget;</li> <li>• Inspect food supplies and equipment;</li> <li>• Create recipes ranging from Indian to continental keeping in mind specific sport nutrition requirements;</li> <li>• Ensure that high standards of cleanliness and safety are maintained throughout all areas of the kitchen at all times;</li> <li>• Establish controls to minimize food and supply waste;</li> <li>• Manage the preparation, cooking and service arrangements;</li> <li>• Carry out food safety risk assessments, implement and review regularly, the food safety management system and effective controls, at identified critical points and throughout the food handling process;</li> <li>• Ensure that all kitchen staff are adequately trained to perform their duties to the required standard and are fully aware of their responsibilities under food hygiene and health and safety legislation (HACCP).</li> <li>• Ensure staff are motivated and developed to their full potential.</li> <li>• Attend facility, nutrition and management team meetings as required.</li> <li>• To be professional and adhere to protocol and respect confidentiality in all matters.</li> <li>• Display high standards of cleanliness and appearance and encourage the same from others.</li> </ul> |                       |  |
| <b>Skills and Qualifications</b> | <ul style="list-style-type: none"> <li>• Diploma or Degree in Culinary Arts / Hotel Management.</li> <li>• Work Experience – 2 to 3 years in a professional set up.</li> <li>• Diverse knowledge of Indian and continental cuisines.</li> <li>• Languages – English, Hindi, Kannada</li> <li>• Creative Flair, Strong Communication, Organizational Skills and Leadership Skills</li> </ul>   |                       |  |
| <b>Contract Details</b>          | <ul style="list-style-type: none"> <li>• Contract Basis – Minimum 6 months (extendable upon performance)</li> <li>• Salary – Rs.35.000 – 45.000</li> </ul>  |                       |  |

**NOTE: The applications and selection process can be accepted/ rejected without assigning any reasons and at the sole discretion of SAI and it is final.**