

INDIA INTERNATIONAL CENTRE

India International Centre (IIC), New Delhi invites applications for the following Post of
Sous Chef – 02 Posts (Contractual Appointment)

Start date: 10th October 2026

The eligibility criteria for submitting applications are as follows:

a)	Qualification	12 th Pass from a recognized Board 03 years diploma in culinary art Any additional qualification will be an advantage.
b)	Age	35 - 45 Years.
c)	Key Responsibilities	✓ Kitchen Operations: Manage daily kitchen operations, ensuring efficiency, cleanliness, and compliance with food safety regulations. ✓ Food Preparation: Assist with food preparation, cooking, and plating, and may be required to cook during peak service. ✓ Supervision and Training: Oversee and train kitchen staff, ensuring proper execution of tasks and adherence to safety standards. ✓ Problem-Solving: Identify and resolve kitchen issues, ensuring smooth service and consistent quality. ✓ Menu Development: Support the Executive Chef in menu planning, recipe creation, and food presentation. ✓ Customer Service: Communicate with front-of-house staff and guests to ensure a positive dining experience. ✓ Compliance: Ensure compliance with all food safety and sanitation regulations.
d)	Experience	10 to 15 years of experience in Kitchen operations. Must have Supervisory experience of at least 5 Years.
e)	Monthly Remuneration	Rs.60,000/- on CTC basis

All applications along with CV/supporting documents and a passport size photograph are to be submitted by hand, email or by post to: Administration Department, India International Centre, 40 Max Mueller Marg, New Delhi – 110003 (E-mail – careers@iicdelhi.in) latest by **22nd October 2026**.

Selection Process:

Only shortlisted candidates will be called for a food trial/interview.

(Kanwal Wali)
Secretary

Staff Notice Boards
IIC Website