

Wanted Experienced Rajasthani Chef-Bengalore

Description

Rajasthani vegetarian cuisine is a rich, arid-climate-driven culinary style, characterized by the heavy use of besan (chickpea flour), lentils, dairy (ghee/yogurt), and spices over fresh vegetables. Key staples include Dal Baati Churma, Gatte Ki Sabji, and spicy Ker Sangri. It is largely vegetarian, featuring hearty breads like Bajra Roti and snacks like Pyaaz Kachori.

Iconic Vegetarian Dishes:-

Dal Baati Churma

Gatte Ki Sabji

Ker Sangri

Rajasthani Kadhi

Panchmel Dal

Pyaaz Ki Kachori etc.,

Traditional Breads and Sides:-

Bajra Roti

Missi roti

Laahsun Ki Chutney etc.,

Famous Sweets:-

Ghevar

Moong Dal Halwa

Mawa Kachori etc.,

Qualifications

10th/12th with hotel management diploma/degree, certificate etc..

Job Benefits

food and accommodation with good salary

Contacts

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mail to: info@saisecretarialservices.com

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Hiring organization

Sai Secretarial services

Employment Type

Full-time

Beginning of employment

Immediately

Duration of employment

minimum 1yr

Industry

HNI Costumers

Job Location

Bengalore, Karnataka

Working Hours

live in/ flexible

Base Salary

Rs 45,000 - Rs 75,000

Date posted

May 26, 2026