

Gram Tarang Technical Vocational Education & Training Pvt. Ltd.

Lernern is an EdTech & Skilling initiative of Gram Tarang TVET Pvt. Ltd., a startup incubated at Centurion University, Odisha in partnership with National Skill Development Corporation

Company Name: Compass Group



About Company: Every day, we shape workplaces and communities into happier, healthier, and more sustainable spaces.

Through exceptional food services and comprehensive facility management, we empower organisations to foster collaboration and reach their full potential. Our commitment to nutrition and wellness ensures every meal we serve supports a healthier, more vibrant community.

By creating engaging, safe, and efficient workplaces, we help build environments where people thrive. Every service we deliver, every partnership we build, and every innovation we introduce is driven by our core purpose: to make a positive impact on people and the planet.

From our humble beginnings in British wartime factories in the 1940s, we've grown into a global leader in food and facility services—dedicated to shaping environments where people excel.





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JOB DESCRIPTION FORM

POSITION TITLE: F&B Steward	
Number of Positions: 10	Position Grade: NAPS
Location: Gurugram	Experience (years): 0-1 YEAR
	Proposed Closing date: 30-06-25
Working Hours : 9Hr	Salary :10/12 : 12258
	:ITI : 14032
Gender: Both Male & Female.	Age (Range): 18-28

Qualification(s): ITI & 10/12

Role & Responsibility

- 1. Maintain a polite, professional, and friendly manner at all times with customers, clients, and colleagues.
- 2. Ensure the highest standards of customer care are consistently upheld.
- 3. Demonstrate a proactive, can-do attitude toward customer requests, aiming to exceed expectations wherever possible.
- 4. Actively seek and gather customer feedback, sharing insights with your line manager.
- 5. Promote and follow safe working practices and encourage others to do the same.
- 6. Serve hot and cold food and beverages at the counter during designated service times.
- 7. Ensure all displays, counters, and seating areas meet company and statutory health and hygiene regulations.
- 8. Maintain accurate food service and temperature records, reporting any discrepancies promptly

Other Benefits:

Food and Accommodation.

HR Department Satyendra Kumar Maurya Contact: 9220501564





