

Foreword



**Ajit Menon, CEO,
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In an era marked by increasing life expectancy, financial security during retirement becomes paramount. Relying solely on pension and investments may not suffice to maintain the desired quality of life.

The simplest way to generate a source of income during your later life is to utilise your skills, experience and contacts in the field where you have spent most of your working career. Alternatively, you can work on building a passion/skill which you already pursue as a hobby and monetise it.

Research shows that retirement may lead to a decrease in mental stimulation which can impact your cognitive health. Learning new skills not only counteracts this decline but also provides a sense of accomplishment and purpose.

PGIM India Mutual Fund's Retirement Readiness Survey 2023 reveals that Indians are seeking various ways to add to their income by monetising their passion and acquiring new skills to fuel their aspirations post-retirement.

Keeping this in mind, PGIM India Mutual Fund has compiled a ready reckoner of a compendium of 50 gigs which you can explore and pursue to become financially independent in your later life.

RENEW, RECHARGE BUT NEVER RETIRE

50 gigs that combine enjoyment and
regular income for life



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1. Online Yoga Instructor
2. Real Estate Advisor
3. Financial Advisory Services
4. Tax Consultant
5. Organic Farming
6. Soft Skills Coach
7. Cybersecurity Advisor
8. Career Counsellor
9. Childcare Services
10. CXO on Hire
11. E-Learning Consultant
12. Tour Guide
13. Game Designer
14. Wedding Planner
15. Interior Designer
16. Beauty and Grooming
17. Landscaping
18. Sports Coach
19. Performing Arts Coaching
20. Cloud Kitchen Services
21. Competency Mapping Services
22. CRM Specialists
23. Talent Management Expert
24. Data Scientist
25. Floral Business
26. Animal Care Services
27. Food And Beverage Consultant
28. Social Media Manager
29. Digital Content Creator
30. Fitness Trainer
31. Brand Designer
32. Event Manager
33. User Experience Designers
34. Supply Chain Specialist
35. Corporate Trainer
36. Learning and Development Specialist
37. Online Educators and Tutoring
38. Start-up Advisory Services
39. Translation And Language Services
40. E-Commerce Strategist And Consultants
41. Starter Plant and Seed Providers
42. Administration Specialist
43. Communications and PR Consultant
44. Bartender
45. Customer Success Consultant
46. Life Coach
47. Tutoring
48. Strategic Sourcing Advisors
49. Product Design Consultant
50. Compliance Advisor And Specialist

Food And Beverage Consultant

After 20 years of corporate career in retailing, many of them abroad, Gurgaon based Jayita Sen, 52 has made a transition to the culinary world in 2020, first setting up her own home-based kitchen, now having transitioned to a food & beverage consultant, executing projects at large events.

In her food, Jayita brings in her Bengali and South East Asian influences to deliver her unique and increasingly popular signature dishes.

Restaurants, cafes, and hotels are constantly striving to stand out in a highly competitive industry. Hence, they seek the expertise of F&B consultants to enhance their menus, streamline operations, and create unique dining experiences that resonate with customers. In a society where dining out and ordering in are both on the rise, this gig presents a significant opportunity.

Moreover, the COVID-19 pandemic accelerated the need for F&B consultants. As establishments adapted to new health and safety regulations, they required guidance on redesigning spaces, implementing contactless dining options, and optimising takeaway and delivery services. This demand is expected to persist as the industry continues to evolve.



The Perks

Becoming an F&B consultant post-retirement comes with numerous rewards. Firstly, it allows you to leverage your years of experience and expertise and apply it to the culinary world. Your insights can help struggling businesses turn their fortunes around and provide valuable guidance to startups looking to establish themselves.

This gig offers flexibility in terms of working hours and locations. You can choose to work on specific projects, collaborate with diverse clients, or even offer your services remotely, providing a work-life balance that many retirees cherish.

Also, it keeps you intellectually engaged and allows you to stay connected with the culinary world, fostering personal growth and fulfilment. You can continue learning and adapting to new trends, making every day a learning experience.



What Is Required?

To thrive as an F&B consultant, you need a mix of technical skills and the right temperament. Strong culinary knowledge, menu planning expertise, and proficiency in cost management are essential. Additionally, excellent communication and interpersonal skills are crucial, as you will be working closely with clients and their teams.



What You Need and How Much Will It Cost?*

A good F&B consultant is also adaptable, patient, and able to handle stressful situations with grace. You will need to provide constructive criticism, motivate teams, and pivot strategies when necessary.

Unlike some other post-retirement gigs, an F&B consultant does not require significant investments in equipment. Your knowledge and skills are your primary assets. However, you may need a computer, software for data analysis, and a reliable Internet connection to research and communicate with clients. The initial setup cost can range from ₹30,000 to ₹50,000.

A F&B certification course can come in handy. F&B consultant certification costs in India vary, with short courses around ₹10,000 and comprehensive programs ranging from ₹20,000 to ₹1,00,000, or more.



Expected Earnings

Earnings as an F&B consultant can vary widely depending on your experience, client base, and the complexity of projects. On average, experienced consultants can earn

anywhere from ₹50,000 to ₹1,00,000 per project, with annual earnings ranging from ₹5,00,000 to ₹10,00,000, or more. Successful consultants who establish a strong reputation and a steady stream of clients can earn significantly more.

For Jayita, over 4 years, an endeavour that started with ₹2,000 to ₹3,000 has now grown multifold where she provides end to end solutions for large events of up to 150 people with help of 2 assistants. There are months when she can even bill for ₹6,00,000. In fact, Jayita managed to foot a lot of the expenses of her daughter's marriage also from her business earnings.



The Final Word

A F&B consultant gig offers the chance to share your culinary passion and expertise, contribute to the growth of the industry, and enjoy the perks of a flexible, intellectually stimulating, and potentially lucrative career. The demand for F&B consultants is expected to continue rising, making this gig an enticing option for retirees looking for a new adventure in the world of food and beverages.



F&B Consultant
Jayita Sen, 52, Guragon

"Focus on making food that you will like to eat yourself. Concentrate on the right taste, never compromising on ingredients, the time and scale required."