

WE ARE LOOKING FOR JUNIOR SOUS CHEF - TEPPANYAKI

Food & Beverage Production Department



Highly motivated and passionate individuals dedicated to delivering exceptional experiences at JOALI BEING Bodufushi

JOALI BEING is a transformative well-living island focused on joy, energy, and balance.

Here, the Joy of Well-Living guides how we live, work, and connect.

Join us and be part of a team that inspires meaningful, joyful experiences every day.

- Minimum 3 years of related work experience in a five-star luxury resort environment.
- Strong expertise in Teppanyaki culinary techniques and entertaining cooking philosophies (toss eggs, create flaming onion volcanoes, juggle).
- Proven knowledge and compliance with food safety, hygiene, and HACCP standards.
 - Excellent communication and strong leadership skills.
 - Fluent in written and spoken English.
- Engaging, outgoing personality with a professional appearance and a strong passion for guest interaction.
- Proactive team player with strong problem-solving skills, adaptability, resilience, and the ability to multitask and a passion for leading a healthy lifestyle.
 - Experience of working in remote island preferred.

If you would like to share the adventure and walk this incredible journey with us,

PLEASE SEND YOUR RESUME BEFORE

10th October 2026

Only shortlisted applicants will be notified
careers.jbeing@joali.com | www.joali.com

JOALI BEING