



MARRIOTT
BONVOY™

**Be inspired.
Be empowered.
Be you.**

You deserve a career that fulfills your purpose. You deserve to dream without limits. Be a part of something bigger than yourself. Be inspired by what's possible and discover your own future. Begin your purpose, belong to a community, and become the best version of you.

The Halcyon Private Isles, Maldives

DEMI CHEF DE PARTIE

Your Experience and Skills Include:

- Previous experience in a luxury hotel/resort, fine dining, or professional culinary environment.
- Knowledge of HACCP and food safety standards.
- Basic computer skills (Microsoft Word, Excel, and recipe management software).
- Detail-oriented with the ability to perform well under pressure.
- Ability to work in a remote location or island life.

What you will be doing:

- Assist the Chef de Partie in the daily operation of the assigned kitchen section.
- Prepare and present high-quality dishes while ensuring consistency and quality standards.
- Complete mise-en-place and maintain an organized, efficient workstation.
- Ensure proper food storage and compliance with HACCP, hygiene, and health & safety standards.
- Support inventory control, stock rotation, and waste reduction.

The applicants may send the resume by email to Careers@thehalcyonmaldives.com

This hotel is owned and operated by an independent franchisee. The franchisee controls all aspects of the hotel's employment policies, practices, and decisions.