



Madifushi Private Island, located in Meemu Atoll, Maldives, is a luxury island resort surrounded by pristine turquoise waters and natural beauty. We believe our people our “Rays” are at the heart of every unforgettable guest experience, and we are committed to creating a supportive workplace where they can grow and thrive.

WE ARE HIRING

Sous Chef

Key Responsibilities

- Assist the Executive Chef in managing daily kitchen operations across the resort.
- Supervise and coordinate the kitchen team to ensure smooth and efficient service.
- Ensure all dishes are prepared and presented according to established recipes and quality standards.
- Monitor food preparation, portion control, taste, presentation, and consistency.
- Conduct daily kitchen briefings and communicate operational requirements to the team.
- Train, coach, and develop junior chefs and kitchen team members.
- Assist with menu planning, recipe development, and introduction of new dishes.
- Monitor food quality, freshness, and proper storage of ingredients.

Requirements

- Minimum 5–7 years of culinary experience, including at least 2 years in a Sous Chef or senior supervisory position.
- Experience in the Maldives resort industry is preferred but not required.
- Strong knowledge of international cuisine, food preparation, and modern culinary techniques.
- Proven leadership skills with the ability to motivate and develop a diverse culinary team.
- Good understanding of HACCP, food safety, hygiene, and sanitation standards.
- Strong knowledge of food cost control, inventory management, and waste reduction.

Application Details

Only shortlisted candidates will be contacted.

Interested applicants are invited to submit their CV along with relevant certificates to: careers@madifushiprivateisland.com

Deadline: 25th September 2026