



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

Junior Sous Chef

Key Responsibilities

- Supervise daily operations of the cold kitchen and ensure smooth food production and service.
- Prepare and oversee high-quality salads, cold cuts, appetizers, canapés, sandwiches, dressings, sauces, and other cold preparations.
- Ensure consistent taste, quality, portioning, and presentation in accordance with resort standards.
- Lead and supervise Chef de Parties, Commis Chefs, and other kitchen team members.
- Assist with menu planning, buffet presentations, special events, and themed dining experiences.
- Monitor food preparation and ensure recipes and presentation standards are consistently followed.
- Maintain strict HACCP, food safety, hygiene, and sanitation standards.
- Monitor stock levels, minimize food waste, and support effective cost control.
- Coordinate with the Executive Chef, Sous Chefs, and other kitchen sections to ensure smooth operations.

Requirements

- Minimum 4–5 years of culinary experience, including experience in a Cold Kitchen / Garde Manger section.
- Previous experience as a Junior Sous Chef, Chef de Partie, or similar supervisory role in a luxury resort or hotel.
- Strong knowledge of cold kitchen techniques, food preparation, presentation, and buffet operations.
- Good understanding of international cuisine and modern culinary trends.
- Strong knowledge of HACCP and food safety standards.
- Proven ability to lead, train, and motivate a diverse culinary team.

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