



WE ARE HIRING!

Meeru Maldives Resort Island is seeking dynamic and highly motivated individuals with a passion for delivering exceptional customer service to join our team as a

Sushi / Teppanyaki Chef

Key Responsibilities:

- Supporting and overseeing the Asian Wok Kitchen with regards to food production.
- Communicate with the Chef de Cuisine (Asian Wok) and, in his absence, replace him to ensure that all responsibilities and tasks are completed as required.
- Ensure that all staff are following the relevant sanitation requirements and that any issues are dealt with immediately, in line with Meeru HACCP procedures.
- Taste and sample all foods in the outlet before the start of each service to ensure a consistent product.

Expectations:

- A minimum of three years' experience in the same role in a comparable environment is required.
- Any combination of education, training, or experience that provides the required knowledge, skills, and abilities
- There is considerable skill in dealing fairly and independently with a great number of nationalities among the employees.
- Training in fire safety, first aid, and kitchen safety is preferred.

We offer a great opportunity to make your mark in a company that is focusing on development and career growth.

If interested, you can apply through our career portal:
www.crownandchamparesorts.com/careers.html
or send your updated CV to careers@meeru.com

Deadline: August 30, 2026
Only shortlisted candidates will be contacted