



MALAHINI
KUDA BANJOS



We are
hiring!

We are in search of an enthusiastic and committed individual, who has the passion for hospitality. The successful candidate will be responsible for ensuring that we provide great food services to our travelers.

Commis Butcher

Key Responsibilities:

- **Preparation:** Assisting with cutting, deboning, and portioning proteins according to standardized recipes.
- **Inventory:** Managing deliveries and storage using FIFO, ensuring proper labeling, and monitoring stock levels.
- **Cost Control:** Minimizing waste by following thawing schedules and portion control guidelines.
- **Hygiene:** Maintaining a sanitary workstation in compliance with HACCP guidelines and ensuring safe equipment handling.
- **Support:** Collaborating with the team, participating in training, and assisting during peak service hours

Requirements:

- Certificate or Degree in Culinary Arts or Meat Processing from certified Institution
- Minimum 2 years Culinary Experience in Butchery Section.
- Basic knowledge in HACCP
- Good communication skills – spoken and listening
- Effective time management, planning, and organizing skills
- Ability to work independently and as part of a team
- Positive attitude, strong work ethics, and ability to work under pressure

If you believe you've got what it takes to be part of our team, please send your updated CV with a copy of your NID or Passport to careers@malahini.mv.