



Even in the Maldives, an island so perfectly formed as Kandolhu is rare.

Measuring just 200 meters by 150 meters, the island is lush, with white sand beaches surrounding the emerald green, and is also home to one of the most pristine, colorful and lively house reefs in the Maldives. The distinctive natural elements of the Maldives are perfectly combined with contemporary architecture and modern amenities in creating a unique and memorable experience for our guests offering just 30 villas and boasts 5 à la carte restaurants.

CAREER OPPORTUNITY

Kandolhu Maldives is seeking talented and experienced, energetic, and fun professionals to join our team. If you have good English, great presentation, loads of personality, matched with professional experience relating to the field in 5-star resorts, please explore our exciting career opportunities below:

Executive Sous Chef

Key Requirements

- Minimum 3–5 years of experience in a similar culinary leadership position within a luxury resort, hotel, or upscale hospitality environment.
- Proven experience in managing kitchen operations, ensuring efficient food production and maintaining consistent quality and presentation standards.
- Strong knowledge of menu planning, food preparation, cooking techniques, and culinary presentation across various cuisines.
- Excellent understanding of food cost control, budgeting, inventory management, portion control, and kitchen productivity.
- Strong knowledge of food safety, hygiene, sanitation, and kitchen safety standards, with a commitment to exceptional guest experiences.

Interested candidates, Email the updated CV (Resume) with a recent photo to careers@kandolhu.com or should scan the QR code to apply for the position Through Versa Resort's Job portal.

Only short-listed candidates will be contacted.

Deadline: 21st September 2026



Scan or [click here](#)