



CAREER OPPORTUNITY

We are looking for enthusiastic team players with great attitude for the following position to be responsible in managing the operations and delivering excellent guest experience.

Junior Sous Chef

Location: Kagi Maldives Resort & Spa, Republic of Maldives, North Male' Atoll, Maldives.

Qualifications:

- Talented culinarian with at least 1 year of prior experience or equivalent role in a luxury/upscale resort environment.
- Proven track record in developing team members.
- Diploma or degree in Culinary Arts.
- Good computer skills, e.g. e-mails for effective communication, writing and editing in Microsoft Word/Excel or Google Docs, searching for information with Google.
- Food safety and hygiene certifications (HACCP) is required.
- Perform any additional duties or special projects as directed by the Resort Management.
- Excellent command of written and spoken English.
- Passion for leadership and teamwork
- Eye for detail to achieve operational excellence
- Must be physically fit and agile to perform duties of the job.

Skills:

- Excellent organizational, leadership and administrative skills.
- Ability to prepare high-quality dishes that align with the resort's standards for flavor, presentation, and innovation.
- Skilled in handling and preparing a diverse range of ingredients including local and international cuisines.
- Ability to maintain high cleanliness and organizational standards in the kitchen.
- Skills in managing kitchen inventory, ordering supplies, and optimizing kitchen operations without compromising quality.
- Strong interpersonal and communication skills, essential for working cooperatively with team members and other departments.
- Continuous desire to innovate and improve personal and team performance.
- Thorough knowledge of and compliance with food safety regulations and standards.
- Comfortable with guest interaction & possess the professionalism to handle guest queries.

Interested applicants may send their CV to
careers@kagimaldives.com

Please mention your **full name and position applied in the email subject line**.
Due to the number of applications received, only shortlisted candidates will be notified.