

Amilla

MALDIVES

SMALL
LUXURY
HOTELS
OF THE WORLD

Considerate Collection

Executive Chef

Amilla is a modern retreat with responsible hospitality goals including wellbeing, inclusivity and sustainability. A haven where guests can immerse themselves in the island's natural beauty and experience our commitment to protecting it.

KEY SKILLS & RESPONSIBILITIES

- Oversee the Culinary operations of restaurants, catering service and other food related establishments.
- Ensure quality and hygiene safety standards are adhered to in all areas.
- Menu development and update the menus based on market's trends and preferences.
- Recruit, train, and supervise culinary team members including their development.
- Managing budgets for food, minimize waste and ensure profitability.
- Establish cost control measures without compromising quality.
- Manage schedules, inventory, and resources efficiently.
- Develop and implement sustainable practices in sourcing and in food production.

KEY PERSONALITY TRAITS

- Strong communication and interpersonal skills.
- Able to inspire, lead and motivate a multinational team with kindness and fairness.
- Passion for guest satisfaction.
- Strong organisational, planning, and analytical skills and experience.
- Ability to innovate and encourage creativity.
- Authentic, adaptable and curious.

EDUCATION & EXPERIENCE

- Bachelor's degree in hospitality management, Culinary arts.
- Must have proven background in Culinary arts & Managing Culinary team within resort environment with minimum 5-years' experience.

Interested candidates should send your CV with photo by
25th September 2026. Shortlisted applicants will be contacted.

jobs@amilla.com