



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

SOUS CHEF - COLD KITCHEN

Key Responsibilities:

- Overlooking the assigned kitchen with regards to food production.
- Communicate with the Executive Chef and ensure that all responsibilities and tasks are completed as required.
- Ensure that the kitchen team is working in a safe, efficient and productive manner and ensure an adequate physical working environment.
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- Monitor daily house count and adjust production levels accordingly to ensure minimal waste and proper food turn over.
- Able to handle 250 to 450 Guest in an all day dining restaurant.

Expectations:

- Any combination of education, training or experience that provides the required knowledge, skills and abilities.
- At least five years previous experience the same role in a similar environment required.
- Basic English language writing skills necessary for completion of requisitions, and to communicate with colleagues.
- First Aid Training, Fire Safety Training, Health and Kitchen Safety Training 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: October 06, 2026

Only shortlisted candidates will be contacted