



Emerald Faarufushi Resort & Spa, a new 5-star Deluxe All-Inclusive Resort, is a proud member of The Leading Hotels of the World, where tropical landscapes and swaying palm trees are the gateway to the refined fusion of nature and indulgence, creating an enchanting atmosphere of barefoot elegance. The Resort located in the Raa Atoll, in the northern part of the Maldives archipelago.

We are looking for energetic, enthusiastic, and highly motivated candidate to join our humble team.

F&B Services

Sommelier

Key Responsibilities:

- Deliver exceptional wine service and personalized guest experiences.
- Recommend wines and food pairings to enhance dining experiences.
- Manage the wine cellar, inventory, and stock levels.
- Promote premium wines and maximize beverage sales.
- Train and support the Food & Beverage team on wine knowledge and service.
- Ensure proper wine storage and maintain luxury service standards.
- Assist with wine list development and special wine events.
- Comply with resort policies, hygiene, and responsible alcohol service standards.

Requirements:

- Minimum 3 - 5 years of experience in a similar role.
- Excellent command of written and spoken English.
- Knowledge of LQA standard will be an added advantage.
- Ability to multi-task and work well under pressure.
- Able to work with multi-nation.
- A positive "**can-do**" attitude and a team player.

We invite applications from individuals who can fulfill above criteria. Your application should include a detailed CV (including a website address to previous employers) with a recent picture and briefly outline your past work experience and achievements.

Update your applying in Subject.

Please send your CV to careers@emerald-faarufushi.com
Only shortlisted applicants will be contacted



THE LEADING HOTELS
OF THE WORLD®