



Join us at Finolhu, a Seaside Collection Resort

Discover a Role That Celebrates Individuality and Independence!

We are seeking authentic individuals who embody our core values: Passion, Responsibility, Independence, Individuality, Cordiality, and Empathy.

If you foster meaningful connections, strive for excellence, embrace innovative thinking, and aspire to create memorable experiences that delight guests, then this opportunity is for you!

Demi Chef De Partie - Pastry

Key Competencies

- Minimum 2 years of experience in a similar role within a luxury resort or hotel.
- Strong knowledge of pastry techniques, dessert preparation, and baking methods.
- Well-versed in HACCP and food safety standards.
- Demonstrates a genuine passion for pastry creation and menu innovation.
- Outgoing and personable with a pleasant demeanor.
- Proficient in crafting artisan breads, plated desserts, and chocolate work.
- Must hold a Diploma in Pastry Arts, Culinary Arts, or Hotel Management.
- Fluency in English is required.

Only shortlisted candidates will be contacted.

Embark on an exciting journey toward a successful career and become part of our Island Playground!

Send your CV to careers@finolhu.com

www.finolhu.com