



WE ARE HIRING

Commis - Japanese Cuisine

Where thoughtful dining becomes a living expression of our island.

Qualifications

- Certificate, Diploma, or professional training in Culinary Arts or related field.
- Minimum 1-2 years of experience in a professional kitchen, specializing in Japanese cuisine.
- Basic knowledge of Japanese hot kitchen preparations, and traditional cooking techniques.
- Understanding of food hygiene, HACCP standards, and safe food handling practices.
- Passion for Japanese cuisine with a keen eye for detail and presentation.
- Ability to work efficiently in a fast-paced kitchen environment.
- Team player with a positive attitude and willingness to learn from senior chefs.
- Experience in luxury resorts, fine dining restaurants, or Japanese specialty outlets will be an advantage.
- Flexible to work shifts, weekends, and special events.

About Park Hyatt Maldives Hadahaa

Set on a secluded private island in the far south of the Maldives, Park Hyatt Maldives Hadahaa is a place where people, purpose, and place come together. Our resort culture is built on trust, inclusion, and meaningful connections, empowering colleagues to grow while delivering authentic luxury experiences. With sustainability, wellbeing, and human connection at the heart of our operations, we foster an environment where associates are inspired to create memorable moments for our guests while building lasting careers.

To apply Please submit your curriculum vitae via email to recruitment.phmh@hyatt.com or connect with our People & Culture team at Park Hyatt Maldives Hadahaa.

Park Hyatt Maldives Hadahaa — Our Living Island

PARK HYATT MALDIVES™

HADAHAA