

SO/

AN INVITE TO THE FRONT ROW

SO/ Maldives is reinventing the luxury island getaway experience with bespoke beach-front and over-water villas and sensorial experiences rooted in fashion and art. With diverse dining, a sophisticated playful beach club and serene spa all set in a private lagoon enclave, it's time to escape, explore and play. Where castaway meets runway, the stylish collection of 80 villa collections are designed for open plan living with panoramic ocean views.

A 15-minute speedboat ride from Velana International Airport whisks you away to a private island in this idyllic archipelago overlooking the Emboodhoo Lagoon. Introducing a new generation of luxury for modern adventurers.

JOIN THE FRONT ROW NOW:

CHEF DE PARTIE

Food & Beverage – Kitchen

REQUIREMENTS:

- Demonstrate strong knowledge of Indian regional cuisine, including spices, herbs, marinades, curries, breads, rice dishes, and vegetarian preparations.
- Prepare authentic Indian dishes in accordance with approved recipes, quality standards, and presentation guidelines.
- Manage daily commissary production and maintain appropriate par stock levels for vegetables, fruits, frozen items, dairy products, and other kitchen ingredients.
- Ensure strict compliance with food safety, hygiene, and HACCP standards.
- Maintain proper stock availability to support smooth daily kitchen operations.
- Minimum of two (2) years' experience in a similar culinary role within the hospitality industry.
- Work effectively in a multicultural environment with colleagues and guests from diverse backgrounds.
- Demonstrate strong communication skills, initiative, and the ability to work independently in a dynamic kitchen environment.
- Maintain a warm, professional, team-oriented approach with a strong commitment to quality and service excellence.

We're ready for you!

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Only shortlisted candidates will be contacted.

MALDIVES

ISLAND COUTURE

