



MARRIOTT
BONVOY™

**Be inspired.
Be empowered.
Be you.**

You deserve a career that fulfills your purpose. You deserve to dream without limits. Be a part of something bigger than yourself. Be inspired by what's possible and discover your own future. Begin your purpose, belong to a community, and become the best version of you.

The Halcyon Private Isles, Maldives

CHEF DE PARTIE

Your Experience and Skills Include:

- Previous experience in a luxury hotel/resort, fine dining, or professional culinary environment.
- Knowledge of HACCP and food safety standards.
- Basic computer skills (Microsoft Word, Excel, and recipe management software).
- Detail-oriented with the ability to perform well under pressure.
- Ability to work in a remote location or island life.

The applicants may send the resume by email to Careers@thehalcyonmaldives.com

What you will be doing:

- Support the Sous Chef and Executive Chef in the smooth operation of the assigned kitchen section.
- Prepare, cook, and present food according to recipes, quality standards, and portion guidelines.
- Manage daily mise-en-place and ensure the station is ready for efficient service.
- Supervise junior kitchen staff and maintain high standards of food safety, hygiene, and cleanliness.
- Monitor ingredient quality, stock levels, and proper storage procedures.
- Ensure compliance with HACCP, health regulations, and company standards.
- Assist in maintaining food quality, consistency, and minimizing wastage.

This hotel is owned and operated by an independent franchisee. The franchisee controls all aspects of the hotel's employment policies, practices, and decisions.