



We are *Hiring!*

Chilled Free-Spirited Vibes

Chilled free-spirited vibes and island charm win you over at OBLU XPERIENCE Ailafushi, which means family island in the Maldivian dialect of Dhivehi. From gorgeous ocean view rooms and villas to live music with vibrant dance floor in the evenings – there is something exciting here for everyone.

Chef De Cuisine

Requirements

- Minimum 5 years of experience in fine dining restaurant in a luxury resort in similar role.
- Experience working in a Maldives resort will be an advantage.
- Diploma or Degree-level qualification in the culinary field.
- HACCP Certified.
- Special interest in fusion cuisine and experimenting with modern trends in culinary.
- International experience and exposure to Asian & Continental Cuisine.
- Extensive knowledge in all the functional areas of kitchen operations, particularly costing, quality control, menu planning, budgeting, staff training, etc.
- Keen eye for detail, strong leadership skills, organization and multitasking skills, with the ability to perform well in a fast-paced environment.
- Excellent Administrative skills and strong ability in MS Office.
- Excellent communication skills (written and spoken).
- Ability to manage and organize diverse multicultural teams to run a smooth operation.

Reach us at careers@oblu-ailafushi.com with your resume.
Only shortlisted candidates will be contacted
(Do not forget to mention the position in the subject head)

www.oblu-ailafushi.com