

Hello Soulmate! We are looking for you!



Chef De Partie (Canteen)

Are you passionate about hospitality? Do you enjoy working in a team? Then join our team at Nova!

Qualification and Experience

- 1–2 years of experience as a Chef de Partie, preferably in a staff canteen or high-volume kitchen within a luxury resort environment.
- Previous experience in the Maldives hospitality industry is preferred.
- Culinary qualification or diploma, with sound knowledge of food safety, hygiene, and HACCP standards.
- Proven ability to guide, mentor, and motivate Commis Chefs and junior kitchen team members.
- Good knowledge and practical experience in Maldivian, South Asian, Southeast Asian, and Western cuisines.
- Excellent organizational and communication skills, with the ability to work effectively in a fast-paced and multicultural environment.

If you think you are a good fit, please send your CV and additional documents via our [career portal](#) on or before **20 August 2026**.

Please note that this is a resort-based position. The successful candidate will receive a competitive salary package, service charge and other attractive benefits.



Nova Maldives, the soulful island resort nestled in the South Ari Atoll, believes in a greater calling than simply a lifestyle holiday destination. It's where people can live in the moment and immerse themselves into the spirit of the Maldives and the vibrant Nova community. Smart, playful, human, rooted and responsible, Nova embodies the very essence of the Pulse Hotels & Resorts brand.

It's a refreshing take on the all-inclusive concept that extends beyond the meals and services, Nova is about people taking the time to do what makes their soul happy.

#GoodSoulDays

www.nova-maldives.com