



Gili Lankanfushi, an award-winning eco-luxury resort, is nestled on a private coral island in the crystal-clear waters of the North Malé Atoll. Featuring 45 exquisite over-water villas, the resort offers an exclusive experience surrounded by nature's beauty. With a diverse team of talented and dedicated individuals, Gili Lankanfushi is a preferred employer for those seeking a fulfilling career in top-tier luxury hospitality.

### **Commis (Cold Kitchen)**

We are seeking a passionate and motivated Commis (Cold Kitchen & Breakfast) to join our Culinary Team. The role is responsible for assisting in the preparation and presentation of breakfast items, cold dishes, salads, appetizers, and other menu items, while ensuring the highest standards of food quality, hygiene, and presentation and supporting the smooth operation of the kitchen..

#### **Requirements:**

- Culinary qualification or a related field is an advantage.
- Minimum 1–2 years of experience in Cold Kitchen and Breakfast preparation or a similar role.
- Previous experience in an island resort or luxury hospitality environment is desirable.

#### **Skills:**

- Good knowledge of cold kitchen and breakfast preparation techniques, food presentation, and basic culinary practices.
- Strong attention to hygiene, food safety, and quality standards.
- Ability to work well in a team and under pressure.
- A positive attitude and passion for the culinary arts..

Join us in delivering unforgettable experiences while protecting our natural surroundings. Share your passion for excellence by emailing your resume/CV to [careers@gili-lankanfushi.com](mailto:careers@gili-lankanfushi.com)