



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 – SUSHI

Your Experience and Skills Include:

- Previous experience in Fine Dining or luxury hotel/resort.
- Previous experience in the Culinary field specifically in sushi required.
- Working knowledge of HACCP.
- Computer knowledge, word, excel, Recipe software knowledge.
- Detail oriented/task motivated.
- Ability to work well under pressure.
- Ability to work in a remote location or island life.

What you will be doing:

- Responsible for supporting the Chef in Charge with the smooth running of the operation, regardless of shift assigned or station in the kitchen.
- Ensure that all food and products are consistently prepared and served according to the restaurant's recipes, portioning, cooking and serving standards.
- Oversee food preparation and make sure we comply with health and safety restaurant regulations.

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

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