

Kandima

MALDIVES



Are you our kind of person?

CHEF DE CUISINE - ALL DAY DINING

We are seeking a highly skilled and experienced Chef de Cuisine. The Chef de Cuisine will oversee the daily operations of the kitchen, ensuring productivity across all team members and the successful execution of rostered shifts. This role involves identifying training needs and directly overseeing the development of the kitchen brigade.

QUALIFICATION AND EXPERIENCE

- Minimum of 2 years' experience in a similar role at a five-star luxury resort
- High school graduate with a culinary school certification
- HACCP trained and certified
- Strong knowledge of food safety regulations and industry standards
- Proven experience in conducting staff training
- Excellent command of the English language, both written and verbal



If you think you are a good fit, please send your CV and additional documents via our [career portal](#) on or before 10 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. Please note that only short-listed candidates will be contacted.

Kandima is much more than just a holiday. This game-changing destination offers a seriously stylish island setting with extraordinary restaurants and bars and plenty of on-site activities to choose from. As part of Pulse Resorts and Hotels, Kandima is based on our core values of being smart, playful, rooted, responsible and human. Our oh-so-stylish island (desti)nation is deeply rooted in Maldivian values, respectful of our guests, colleagues, community, culture and surroundings. Here, it is all about genuine hospitality with a human touch and smart solutions that make use of the latest innovations – not to mention a playful spirit!

#YourKindOfPlace