



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 - PASTRY

Your Experience and Skills Include:

- Previous experience in Fine Dining or luxury hotel/resort.
- Previous experience in the Culinary field specifically Pastry 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 the Pastry operation of the resort; must passionate, committed, flexible and a team player.
- To ensure a superior production and presentation of high quality desserts pastries and bakery.
- Stay up to date with latest culinary trends and create ideas into better and consistent implementations through out the Culinary Operations.
- Handling of the fully implemented HACCP guidelines as well as general health & safety in the workplace.

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.