SERAI
OCEAN DREAM

Crystal Ocean Enterprises Pvt Ltd. | C03322021
Address: Ma. Kashmeeru Vaadhy, gulaagoalhi, K. Male', Maldives

VACANCY NOTICE

Ref: CRO26LTR023
Date: November 9, 2026

FULL-TIME

Head Chef

Position	**Head Chef**
Department	**Galley**
Reports to	**Captain and Head of Operations**
Direct reports	**Sous Chef and galley crew**
Employer	**Crystal Ocean Enterprises Pvt Ltd, Malé, Republic of Maldives**
Location	**Yacht, M/Y SERAI Ocean Dream, based in Greater Malé Areea and cruising the Maldivian atolls**
Contract	**Full-time, 2-year contract**
Salary	**USD 800 per month + Service Charge**
Start date	**Immediate, subject to notice period and work permit processing**
Reference	**SOD-HR-VAC-2026-014**

ABOUT THE VESSEL

SERAI Ocean Dream is a 41 m luxury motor yacht that entered service in early 2026, operating whole-vessel, fully inclusive private charters across the atolls of the Maldives. The yacht carries up to 20 guests in ten staterooms across four decks, with a crew of 15 and a support fleet that includes a dedicated 20 m dive vessel. Dining is central to the SERAI experience: full board for the whole charter is included in the rate, and guests expect restaurant-standard cuisine throughout a seven-night or longer itinerary at sea.

THE ROLE

The Head Chef owns the entire guest dining experience on board. You will design and execute every menu across a charter, from breakfast and plated dinners to canapés, afternoon service and sandbank barbecues, tailored to the preference sheet and dietary requirements of each guest party. You will lead the Sous Chef and galley crew, run provisioning for each charter, control food cost and hold the galley to the hygiene and food-safety standard expected of a luxury yacht.

This is a hands-on leadership position for a chef with a proven luxury background who is comfortable working at sea, planning around an itinerary and delivering consistently for an international clientele with high expectations.

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KEY RESPONSIBILITIES

- Plan, cost and execute all guest menus for charters of seven nights and longer: breakfast, lunch, dinner, canapés, snacks, afternoon service, themed dinners and beach or sandbank barbecues.
- Build each charter's menus around the guest preference sheet, including allergies, intolerances, religious and dietary requirements, and children's meals.
- Maintain and develop the SERAI à la carte menu and seasonal menus, and present menus to guests where appropriate.
- Lead, roster and train the Sous Chef and galley crew; set and enforce galley standards.
- Complete the galley provisions order sheet with exact products and quantities ahead of each charter and submit it to procurement; receive, check and store deliveries.
- Manage galley inventory, stock rotation, storage and cold chain, including fresh seafood and produce sourced locally.
- Control food cost and wastage against the charter budget and report usage per charter.
- Own galley hygiene, HACCP records, cleaning schedules, temperature logs and equipment upkeep; report defects to the Engineering department.
- Prepare daily crew meals to a consistent standard.
- Coordinate service timing, pairings and guest requests with the interior team and bartender, and plan around the itinerary with the Captain.
- Take part in the vessel's safety organisation and drills as a member of the crew.

REQUIREMENTS

- Formal culinary qualification (diploma or equivalent professional training).
- Minimum 2 years in professional kitchens, of which at least 1 years as Head Chef, Executive Sous Chef or equivalent in a luxury resort, five-star hotel, fine-dining restaurant or private or charter yacht.
- Demonstrated range across contemporary international, Mediterranean and Asian cuisine, with strong fresh seafood work and sound pastry and bread fundamentals.
- Experience writing menus for dietary requirements and allergen control in a guest-facing environment.
- Current food safety certification (HACCP or Level 3 Food Hygiene, or equivalent).
- STCW Basic Safety Training and a valid seafarer medical certificate, or the willingness to obtain both before joining.
- Fluent spoken and written English; able to converse with and present to international guests.
- Physically fit and able to work extended hours at sea on a live-aboard basis for the duration of each charter.
- Clean record and verifiable references from previous employers.

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DESIRABLE

- Previous service on a charter or private yacht, or a liveaboard vessel.
- Experience in the Maldives or the wider Indian Ocean region, and familiarity with Maldivian cuisine.
- Experience serving VIP and ultra-high-net-worth clientele.
- Experience with provisioning in remote locations and managing cost with limited resupply.

WHAT WE OFFER

- Salary of USD 800 per month.
- 2-year contract of employment with Crystal Ocean Enterprises Pvt Ltd.
- Accommodation and meals on board for the duration of the contract.
- Work permit and visa formalities arranged by the employer for expatriate crew.
- Medical insurance in line with Maldivian regulations.
- Leave and travel entitlements as set out in the contract of employment, in line with the Maldives Employment Act.
- The opportunity to lead the galley of a newly commissioned 41 m yacht and to shape its culinary identity.

HOW TO APPLY

Please send your CV with a recent photograph, copies of your culinary qualifications and food safety certificates, STCW and medical certificates if held, two professional references and your earliest availability to hr@seraioceandream.com, quoting "Head Chef – SOD-HR-VAC-2026-014" in the subject line.

Sample menus or a portfolio of your work are welcome. Shortlisted candidates will be invited to an interview and a practical trade test. Only shortlisted candidates will be contacted.