KOKOMO
PRIVATE ISLAND FIJI

COMMIS CHEF – Italian Cuisine

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Kokomo Private Island, Fiji's premier luxury island resort, is seeking an experienced and qualified **Commis Chef** to join our dynamic culinary team, based on Yaukuve Island, Kadavu.

Do you have a passion for authentic Italian cuisine and a desire to further develop your culinary skills? Working alongside our Italian Chef, you will have the opportunity to refine your traditional cooking techniques while creating exceptional dining experiences for our guests.

If you are looking to grow your culinary career within a luxury resort environment, then we want to hear from **YOU!**

Responsibilities:

- Actively participate in daily food preparation and service, ensuring high standards of quality, consistency and minimal wastage.
- Assist in the preparation of handmade pasta, pizza, risotto and traditional sauces.
- Ensure all dishes are prepared and presented in accordance with the resort's culinary standards.
- Bring creativity and flair to the menu through authentic flavours, seasonal ingredients and contemporary presentation.
- Maintain high standards of food safety, hygiene and kitchen cleanliness.
- Assist senior chefs with daily kitchen operations.

Your Experience:

- Previous experience as a Commis Chef in a five-star resort, hotel or reputable restaurant.
- A sound understanding of traditional and regional cooking techniques.
- Experience in preparing fresh pasta, pizza dough and traditional Italian sauces will be a distinct advantage.
- Experience working with fresh, seasonal ingredients.
- Ability to balance traditional cooking methods with contemporary culinary techniques.
- Ability to work efficiently under pressure without compromising quality.
- Willingness to learn, adapt and grow within a professional culinary team.
- Excellent communication and interpersonal skills.

Requirements:

- Certificate Level 3 in Commercial Cookery.
- Valid driver's licence.
- Proven culinary experience, with experience across multiple outlets an advantage.
- Good understanding of food safety and modern kitchen practices.
- Awareness of current culinary trends and contemporary food presentation.
- Strong attention to detail, personal hygiene and professional presentation.

Please submit your resume and cover letter via email to: **recruitment@kokomoislandfiji.com**

Only shortlisted applicants will be contacted for an interview.

Applications will close on December 01, 2026.