Lti Maafushivaru: Ready to Welcome Guests

By: Lti Maafushivaru

Lti Maafushivaru was opened welcoming the first guests on 16th August 2020, and over the year, the team have been working hard to maintain its luxurious charm. The resort had opened after an extensive luxury refurbishment pulled its way through the pandemic. To get to the picturesque island of Maafushivaru, which is part of the South Ari Atoll, you must take a 25-minute seaplane flight from Malé Airport. This scenic flight over the blue waters of the ocean will be the perfect prologue to your dream vacation. The total length of the island is 350 meters. Its main part is shaded by dense vegetation and surrounded by sandy beaches and a magnificent house reef.

Managing a resort successfully for sure is not easy. With an operation consisting of about 282 team members on the island affluent by its multilingual. Recognizing the equal opportunity procedure does not end at the selection process; with assurance ensuring that whenever possible all Employees shall receive the widest possible range of development opportunities for advancement should this be recognized by the department head. Opportunities for promotion and training will be communicated and made available to all Employees on a fair and equal basis monitoring their individual performance.

With the launching of the newly renovated pre-opening Lti Maafushivaru in the middle of the COVID-19 crisis whilst Maldives moving boldly had reopened its borders on the 15th July, was indeed not only a stepping stone for the resort but an aspect of true leadership and team effort toward providing consistency for service and the holiday getaway guests anxiously look forward to, escaping to almost a normality vacation embraced with the hospitality culture and reassurance of a memorable vacation away from locked doors to the freedom of the outdoors. The resort continues to exercise strict measures for not only the guests but the staff, the acknowledgment and reassurance of the safety and livelihood remains a priority at all courses, especially during this challenging time completing a full vaccination record for all team members.

The Luxury Lifestyle Awards, known for its prestigious globally trusted Awards initiative, had recently announced Lti Maafushivaru as a winner for its 2021 Awards. The impeccable reputation and professional performance that was highlighted for being “a part of being one of the key contributors” to the Lti Maafushivaru being distinguished as a winner for the category of ‘Best Luxury Hideaway Resort in The Maldives’ for 2021.

Lti Maafushivaru continues to celebrate its achievement of being in ranked #2 out of 35 hotel resorts in South Ari Atoll and made it to the Maldives top 10 list on TripAdvisor based on traveler ranked as of February 2021 and again claiming its rightful place in the Maldives luxury market. Lti Maafushivaru is thankful to its loyal guests for taking the time to provide valuable feedback through their reviews enabling them to keep improving in all areas of operation and inspiring the whole team to keep delivering unique and memorable island experiences.
CSR by Constance Moofushi to the Council of Maalhos - Baa Atoll

By: Constance Moofushi

Furniture’s including wooden sofas, Chairs, Storage cabinets were donated to the island for their community use - Received by the Council President and the members. This is as per the CSR activity of Constance Moofushi. Our commitment to enhance and develop the community around us and contributing in improving the lives of people.

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No Bin Day - Staff Canteen

It's the concept of keeping No Bin in the staff canteen for one day in a week which helps us to reduce wastage. Staffs only take what they need hence ensuring we don't waste any food and value our nature and sustainability efforts.
A Milestone in Clean Energy

By: Six Senses Laamu

Six Senses Laamu is delighted to announce the launch of the first phase of generating onsite solar energy. This project has long been under development and is vital in Six Senses Laamu’s goal of having a minimal impact on the environment as possible.

The total capacity of the solar energy is 350 kWh generated from 1174 marine-grade photovoltaic panels, to be installed on 18 rooftops at the Heart of the House. The property is currently generating 80 kWh of solar energy which has produced 24,100 kWh of clean energy since the beginning of June. With this milestone of reducing its carbon footprint, it has saved 6,914 liters of diesel that did not have to be burned, equivalent to return 7 flights from London to Maldives!
While summer continues to be a challenging time for all resorts throughout the Maldives, Soneva has used the past few months to focus on learning and development for our hosts by conducting a number of training programmes. The courses covered a broad range of topics including skill sharing opportunities ranging from astronomy classes, computer skills, and sand casting hosted by our art and glass team; to tennis, swimming and cycling lessons and even courses learning how to care for our resident bunnies.

One of the most popular new initiatives is our Learning from the Core programme where Soneva’s leaders host a weekly presentation for all our hosts. Topics range from wellness, insights from their favourite inspirational book, women in leadership and why it’s important; and how to follow your dreams presented by Soneva’s Youth Council. It’s a great way for all of our hosts at all levels across the company to listen and learn what inspires our leaders both personally and professionally.

In June, Soneva also welcomed Eddie Teh as our new General Manager, Guardian of the Experience at Soneva Fushi. Eddie comes to Soneva with extensive hospitality experience having worked across Malaysia, Australia, Laos and Myanmar and most recently was Area General Manager of Belmond Myanmar.

Our team at Soneva Namoona continue to work with the local councils to set up new water-bottling facilities. We hope to produce and supply locally filtered drinking water to more communities in reusable glass bottles to help reduce the number of single-use plastic being consumed.

In partnership with the Maldives Swimming and Life Saving Skills School, we’ve launched the INSPIRE Swimming Project with 17 participants from eight Namoona islands across the Baa and Noonu Atolls embarking on their journey to become swimming and rescue swimming instructors.

With the help of Avinash Singh, the Area Waste-to-Wealth Manager for Soneva Resorts, an exciting milestone was reached. For the first time in the history of Soneva and Soneva Namoona three shipping containers were filled with over 30 tons of cardboard and shipped off to a recycling facility in India. This was a massive coordination effort and took a lot of work from the island Eco-Centro teams as well as support from all three island councils.

Soneva’s mosquito programme continues to be focus for our team led by Bart Knols. The mosquito management approach based on mass trapping was pioneered in the Maldives by Soneva has now expanded to other resorts. Two other resorts - Dusit Thani and Joali, are in the process of deploying traps and have been visited by Soneva’s integrated pest control manager, Akib Jahir. Both resorts are being trained on how to deploy and service traps and in doing so move away from using pesticides that are harmful to the environment.

In exciting news Soneva Jani was honoured to receive the Connoisseur Circle Hospitality Awards 2021 ‘Best Hospitality Sustainable Hotel’ award. Sustainability is at the core of what Soneva’s SLOW LIFE philosophy is all about, so to be recognised for our achievements gives credit for all the work that our hosts do on a daily basis to preserve our environment.
Conrad Maldives Rangali Island Internship Program Paves the Way For Eleven Graduates

By: Conrad Maldives

Eleven interns have graduated from Conrad Maldives Rangali Island’s internship program, furthering their knowledge and skills, and providing valuable advice and support.

The resort’s internship program offers 6 months to 1-year internships to Maldivian students studying in various universities and schools across the Maldives. The internship program was implemented to enable fresh university graduates the opportunity to further pursue a career in hospitality and tourism, the mainstay of Maldivian economy.

“We are so proud of our eleven young interns who have embarked on the journey to build their careers in the hospitality industry with us in our beautiful paradise and we hope that this is a major steppingstone for each of them towards a bright future” Carla Puverel, General Manager of Conrad Maldives Rangali Island.

The internship program has enabled these 11 Maldivian graduates to understand the dynamics of working in a diverse environment, engaging with different types of guests, and learning about products, operations, service, and standards. It has also enabled these young adults to understand the various paths they might wish to embark on to build their careers.

During monthly meetings, Learning and Development Manager Alicia Pascua reminds the interns, “There are 8 steps required to have a successful internship; take it seriously, be punctual, listen carefully and take notes, go above and beyond what is expected for all tasks and anything you do, be eager to learn, keep looking out for opportunities to demonstrate what is learnt and what you can contribute, ask questions and understand that the success of the internship is only determined by you.”


- Eight interns graduated on 7th June 2021 and two interns are due to graduate in August 2021
- Six of the graduates are from Ahmadiyya International School currently doing an Advanced Certificate in Hospitality and Tourism Studies (2020)
- Ahzam completed Cambridge O’ Levels in the Business field at A.Dh. Dhigurah School (IGCSE, GCE and SSC) in 2017
- Ahusan completed Pearson BTEC SRF International Level 2 Diploma in Hospitality in A. Dh. Dhigurah School
- Hamdy completed Certificate Level 4 in Information Technology from CYRYX College in 2018 and Shu’ula is currently pursuing her Bachelors in Hospitality and Tourism Management (HONS) from KDU University College in Malaysia
- Yasmeen Pereti, a Maldivian/French national is an AP Student from Ecole Hoteliere De Lausanne
Dusit Thani Maldives team proud to participate in Virtual Colour Run 2021

By: Dusit Thani Maldives

The vibrant, energetic team at Dusit Thani Maldives, was an enthusiastic entrant in Virtual Colour Run 2021 in celebration of Eid al Adha.

Hosted by Unix Sporting and Lotus Bike Shop, the exciting event ran nationwide from 20 to 25 July and, as a proud supporter of positive local events, the team at the five-star resort on Mudhoodoo Island in Baa Atoll was keen to join a community of locals and guests all over the Maldives coming together to unify and celebrate.

Colour Run 2021 comprised four teams of different colours: yellow, purple, red and blue, and participants chose their team upon registering.

On 23 July, guests and staff at Dusit Thani Maldives picked up their Race Kit (including T-shirt, bib, sunhat, wristband and colour packs), ready to take on at least five kilometres at a pace that suited them. The track looped beautiful Mudhoodoo Island on a truly breath-taking race through lush jungle and across pristine sand.

On conquering the course, their distances and times recorded via e-watch, participants received their medals and celebrated with a colourful water fight by the ocean – a fitting way to mark Eid al Adha!
International tourist arrivals were down 83% in the first quarter of 2021 as widespread travel restrictions remained in place. However, the UNWTO Confidence Index shows signs of a slow uptick in confidence.

- UNWTO News Release, 2nd June 2021
LOCAL CUISINE

A Maldivian Lunch - Banbukeyo Baih and Rihaakuru Dhiya

By: Hasaana Hassan

Breadfruit or locally known as Babukeyo, is a fruit loved by many Maldivians. Due to its varied uses in the Maldivian cuisine, breadfruit has become a part of the culture. During the high season, which comes twice every year, breadfruit’s varied uses in the Maldivian cuisine can be seen in many local households. Whether it is baked, fried, or made into traditional desserts, it is a highly enjoyed staple food in the Maldives.

One of the best dishes made with bread fruit is the Banbukeyo Baih (Breadfruit Rice). The dish is prepared by cooking rice along with coconut milk and pandan leaves. Once the rice starts to boil, inch sized chopped pieces of breadfruit are added to the boiling rice. To add more flavour, pandan leaves are added. Once the rice is almost cooked fresh coconut milk which is extracted from coconut is added which enhances the taste of the rice by giving it a milky taste. Breadfruit can be eaten at any stage. Mature but not fully ripe breadfruit is mostly used in cooking Banbukeyo Baih. Cooked ripe breadfruit has a starchy sweet flavor which is similar to sweet potatoes. Therefore some people use ripe ones in order to give the rice a hint of sweet taste. The texture of the cooked rice will be a bit sticky since the cooked breadfruit has a gluey texture. Hence Banbukeyo Baih by itself tastes mildly starchy, sweet and milky.

Banbukeyo baih is mainly enjoyed with the local fish broth “Garudhiya” which is made by boiling fresh tuna. It is also enjoyed with “Rihaakuru Dhiya “ which is made with local fish paste and Coconut milk. To make Rihaakuru dhiya, sliced onions, curry leaves, toasted dried chilli (without seeds) and habanero chillies are mixed together with squeezed lime. After that fish paste also known as rihaakuru and coconut milk is added.

Salt is added after a taste test since the fish paste itself has a salty taste. Rihaakuru dhiya is a very simple salty, spicy, creamy liquid mixture. Hence it compliments really well with the mildly sweet breadfruit rice giving it a hint of spice and creaminess.

Maldivian dishes are best enjoyed with various different side dishes. One of the main side dishes enjoyed with this delicious meal is Grilled reef fish locally known as “Fihunu Mas”. It is grilled with a locally made marinade which consists of a combination of local spices and aromatics. First, the reef fish is descaled and cleaned. After that deep cuts are made on the fish to help it absorb the marinade which is placed within these cuts. This helps to lock in all the flavour of the spices. It is then grilled until the marinade is brown and the fish is thoroughly cooked. The skin of the fish will have a very flavourful crust when it is done with a smoky flavour in the meat. This aromatic grilled reef fish is an exquisite side dish enjoyed along with breadfruit rice.

One of the condiments enjoyed with this savory meal is Lonu Mirus which is a locally made chilli paste. The main ingredients used to make this chilli paste is coconut, dried red chilli, onion, garlic, curry leaves, cumin, pepper and green mango. The coconut used in this paste is roasted which gives the chilli paste a fragrant coconut taste. These ingredients are grinded together with some water and salt. Traditionally this paste is made with whole spices which are minced together and grinded to form a smooth consistency using a mortar and pestle.