

A la carte chef at Restaurant Sjöloftet – summer season or permanent position

Restaurant Sjöloftet. Brevik. Noruega. www.sjloftet.no

www.visittilemark.com

Plazo: 30/9/2024



We hire skilled, passionate, and experienced a la carte chefs to work in our restaurant in Norway. We only hire residents of the European Union.

Sjöloftet (Sealoft) was established in 1983 and is a family-owned restaurant house with a unique and pictorial location on the dockside at Brevik harbour. Our goal is to be the first choice in our area for guests who are looking for good service and good food in a unique setting. We have an international cuisine and offers a la carte menu with main emphasis on seafood, and meat in addition to pasta and our original pizza from our own bakery. Sjöloftet has four cars for delivery and is a significant player in catering in both the private and corporate markets. We also have a good online-order system. Sjöloftet consists of Restaurant Sjöloftet with terrace, harbour-floating serving area incl. lounge, banquet facilities, and a pub. Sjöloftet also possesses a marina with service facilities, kiosk, ice-cream bar and two hotel rooms. Our kitchen that includes custom-made Palux line, CTX, Rational ++ was new in 2017. Restaurant was also renovated and expanded restaurant in 2017. Here you can discover some of the best environment Norway has to offer in the summer. Outside Brevik you can expect nice fjords and idyllic islands. Many of our guest even arrive with boat.

Number of employees: Winter: 30-35 / Summer: 65-70

Job description	<p>We are looking for a skilled, passionate, and experienced à la carte chefs.</p> <p>Tasks:</p> <ul style="list-style-type: none"> • Participate in production, preparation and serving of food from our a la carte menu - both for the restaurant and take-away / delivery. • Ensure that all food served is of the highest quality in terms of ingredients, taste, and presentation. • Guide other support staff in the kitchen, such as pizza cooks / pizza drivers. • Contribute to maintaining a good HACCP system for the kitchen in relation to cleaning, production, and food safety.
Skills: Education, work experience, language, certificate etc.	<p>Qualifications:</p> <ul style="list-style-type: none"> • Certificate as a chef with good knowledge of ingredients and HACCP • Relevant experience from a la carte / restaurant kitchen - minimum 5 years • Excellent cooking skills • Understanding of kitchen economy • Fluent English (or Scandinavian) • CV and application letter in English <p>Personal characteristics:</p> <ul style="list-style-type: none"> • Service minded • Flexible • Good collaboration skills – both with chefs and younger staff • Ability to work quickly, independently, structured and systematically under pressure. • Ability to give and receive constructive messages / guidance • Good health and physical shape
Work conditions	<ul style="list-style-type: none"> • Around 160 hours in low season – Normally more during the spring/ summer season • From € 3.600 brutto per month
More Info	<p>We offer:</p> <ul style="list-style-type: none"> • Pleasant working environment and a good concept • Stable and safe job • Good wage conditions • Staff apartment in close distance from work for a low monthly cost • Possibilities for sponsored flight tickets after agreement • Large kitchen that was new in 2017 • Accommodation: shared flat for a low fee in short distance from job. • Paid food on working days

Solicitud: Application by e-mail to kristian@sjoloftet.com Tagged « Chef, Sjøloftet».
Attach CV with Attach references/ recomendation letters Describe your strengths and weaknesses in the kitchen. Feel free to share photos of dishes you have made that represent your cuisine/ style/ experience/ interest.

Enviar copia de CV a eures.nordicos@sepe.es. REF.Chef, Sjøloftet

Interview by telephone / WhatsApp
Need more information? Please send us e-mail