

# Camarero/a con inglés y experiencia.

Waiter in Norway at Restaurant Sjøloftet (Sealoft). Brevik. Noruega.

[www.sjoloftet.no](http://www.sjoloftet.no)



Restaurant Sjøloftet (Sealoft) was established in 1983 and is a family-owned restaurant house with a unique and pictorial location on the dockside at Brevik harbor. We have international cuisine and offer a la carte menu with main emphasis on seafood, and meat in addition to pasta and our original pizza from our own bakery. Sjøloftet serves by delivery. We also have a good online order system. Sjøloftet consists of Restaurant with terrace, harbor-floating serving area incl. lounge, banquet facilities, and a pub. Sjøloftet also possesses a marina with service facilities, kiosk, ice-cream bar and two hotel rooms. Restaurant was also renovated and expanded 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 guests even arrive with boat. For more information about Telemark/ our county: [www.visittelemark.com](http://www.visittelemark.com)

## Job description

### Responsibilities:

- Greet and escort customers to their tables
- Present menu and provide detailed information when asked (e.g. about portions, ingredients or potential food allergies)
- Prepare tables by setting up napkins, cutlery++
- Inform customers about the day's specials
- Offer menu recommendations upon request
- Up-sell additional products when appropriate Take accurate food and drinks orders, using our mobile POS ordering system
- Check customers' IDs to ensure they meet minimum age requirements for consumption of alcoholic beverages
- Communicate order details to the Kitchen Staff
- Serve food and drink orders
- Check dishes and kitchenware for cleanliness and presentation and report any problems
- Arrange table settings and maintain a tidy dining area
- Deliver checks and collect bill payments
- Carry dirty plates, glasses and silverware to kitchen for cleaning
- Meet with the restaurant manager or shift leader to review daily specials, changes on the menu and service specifications for reservations (e.g. parties)
- Follow all relevant health department regulations

## Skills

### Requirements:

- Relevant experience from a la carte restaurants: minimum 3 years
- Fluent English is essential
- Education from Hospitality School/ Restaurant School would be appreciated

	<p>Personal characteristics: We only hire <b>citizens of the European Union</b>.</p> <ul style="list-style-type: none"> <li>• Ability to adapt to new culture and learn fast</li> <li>• Outgoing, gentle, enthusiastic and service-minded</li> <li>• Strong organizational and multitasking skills, with the ability to perform well in a fast-paced environment</li> <li>• Good collaboration skills - both with waiters and chefs</li> <li>• Ability to work quickly, independently, structured and systematically under pressure. Ability to give and receive constructive messages / guidance</li> <li>• Good health and physical shape</li> </ul>
<b>Type of work contract</b>	<ul style="list-style-type: none"> <li>• Brevik <b>160-180 hour/ month</b> in summer</li> <li>• <b>€ 3.000-3500 + brutto</b> per month in summer</li> <li>• Start/finish date: May or June/August or September</li> </ul>
<b>Other information</b>	<ul style="list-style-type: none"> <li>• Help with accommodation, shared flat</li> <li>• Paid food on working days.</li> <li>• Opportunity for additional responsibility/ position</li> <li>• Possibilities of a stable job. We can offer summer jobs but also possibilities for permanent position.</li> </ul>

**Application and CV IN ENGLISH:** [kristian@sjoloftet.com](mailto:kristian@sjoloftet.com). Copy to: [eures.nordicos@sepe.es](mailto:eures.nordicos@sepe.es).

**ASUNTO: «Waiter, Sjoloftet».**

Attach references/ recommendation letters and picture of yourself. Let us now when you can start and how long you can work..

**PLAZO: 15/5/2025**