

## Chef con inglés (dos puestos).

Bardøla Fjelltun, GEILO – NORWAY

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



Bardøla Fjelltun is an apartment hotel with top restaurants, a bar, a pool, a fitness centre and conference facilities. Bardøla has been a famous traditional mountain lodge since 1959, and we base our operations on the legacy of previously successful times. Our focus is on good food, top notch service and the genuine meeting between people.

### Skills requirements:

- You have a **chef certificate or relevant kitchen experience**
- You enjoy working in a fast-paced environment
- You are creative and quality-conscious
- You are a team player with a positive attitude
- You are interested in local and sustainable food.
- You speak and can work in **English or a Scandinavian language**

### We offer

- A supportive and professional work environment
- Exciting menus and local ingredients
- **Staff accommodation** if needed
- Good development opportunities
- Varied tasks
- A fantastic location in the mountains and activities

### Terms and conditions:

- Full time, **seasonal position**. Possibility for longer employment (winter season) for the right candidate.
- Working days: weeks days, Saturdays, Sundays
- Working time: shift; Daytime, evenings – 40 hrs pr week
- Salary range (according to the Norwegian collective agreement for cooks and according to your qualifications / years of working experience): from 221,28 up to 243,87 NOK pr hour (gross).
- **Starting date: 1<sup>st</sup> June if possible**

### How to apply?

Please send your CV and a short application to hotel manager Rolf [rolf@bardola.no](mailto:rolf@bardola.no). Copy of CV to [eurs.nordicos@sepe.es](mailto:eurs.nordicos@sepe.es) REF. Chef Bardola  
**Plazo: 20/4/2026**

En caso de resultar seleccionado/a o preseleccionado/a, consulta con un/a responsable EURES la posibilidad de solicitar una ayuda económica para el viaje.

DIRECTORIO EURES ESPAÑA <https://bit.ly/49EKNx4>

