

CHEF CON ESPAÑOL E INGLÉS

3580 Geilo - NORWAY

GEILO MOUNTAIN LODGE www.geilomountainlodge.no



GEILO MOUNTAIN LODGE IS A PROUD MEMBER of *The Historic Hotels & Restaurants* and a small, family-run hotel with just 9 guest rooms. Located in the heart of Geilo, our stately lodge is home to what is often referred to as the best restaurant in the valley. In addition, our mountain cabin, just a 15-minute drive from Geilo, provides guests with unforgettable dining, nature experiences, and overnight stays.

GEILO IS ONE OF NORWAY's most dynamic and exciting year-round destinations. Nestled between the stunning Hardangervidda and Hallingskarvet National Parks, the village offers a wealth of outdoor activities in both summer and winter. Geilo is not only a spectacular place to visit but also a wonderful place to live. With a safe and welcoming local community, it's an ideal setting for both adventure and a high quality of life. A short three-hour train journey connects you to Norway's two largest cities, Oslo and Bergen.

WE ARE LOOKING FOR YOU who are an educated and trained Chef, with a true passion for food, excellent references, and a strong sense of professional integrity. Beyond technical skills, we prioritize personal competence, attitude, and team spirit. Your personal qualities must fit into our familial form of cooperation. We are looking for you who are searching for a **long-term employment** and not a seasonal or a one-year engagement.

You might be an experienced professional or a junior chef eager to grow. What matters most is your willingness to learn, your ability to work collaboratively, and your dedication to culinary excellence.

Key qualities we value:

- Strong culinary knowledge and enthusiasm for high-quality ingredients
- A structured and organized work ethic
- A sense of responsibility and initiative
- A respectful and team-oriented mindset
- A balance of professional confidence and humility
- Fluent in Spanish, as our cuisine team is Spanish speaking
- Fluent in English since our work language is English

Living in Geilo is an incredible experience, and while an appreciation for outdoor activities is a plus, it's not a requirement.

WE ARE CURRENTLY SEEKING a passionate and skilled Chef to join our Spanish speaking kitchen team in a full-time position. As our business continues to grow, this role offers exciting opportunities to work across all aspects of our culinary operations from farm to table. With us, no two days are the same, making the job both dynamic and rewarding.

Our close-knit team is like a family, with six full-time employees working together in a friendly, supportive, and professional environment. We value teamwork, respect, and a strong commitment to delivering unforgettable dining experiences.

The main underlying tasks in the CHEF's position are:

- Responsibility for all kitchen tasks and -operation when in duty
- Implementation of operational tasks in the kitchen during breakfast, lunch, dinner, events and mountain explorations etc.
- Participate in further development of the food concept
- Product selection
- Menu content and structure
- Goods, raw materials, orders, cost of goods, logistics
- Resource planning - effectivity issues - cost planning
- Operative routines, production routines, cleaning routines, HACCP
- Other tasks related to overall business model/operations if needed

We offer

We offer a unique and intimate atmosphere, where exceptional hospitality, outstanding food, and tranquil surroundings are our top priorities. Our ambition is to be the finest destination for the combination of food, drink, accommodation, and authentic mountain experiences in the region.

Our food concept is Mountain Gourmet - celebrating local and seasonal ingredients from the Hallingdal Valley, including wild game, fish berries, mushrooms, and foraged treasures from the surrounding nature.

We can help you find accommodation upon arrival.

About the position

Full time, permanent position. Shift work, weekdays and weekends, daytime and evenings

Norwegian work contract, working and salary conditions. Competitive salary, upon agreement and according to qualifications and experience.

Starting date: 1st June 2025/ DEADLINE FOR APPLYING: 13/4/2025

How to apply (PLAZO: 13/4/2025)

Send your **CV and application letter** to jan@geilomountainlodge.no in English. If you have references, please send them with your application. Copy to eures.nordicos@sepe.es. ASUNTO: SPANISH CHEF GEILO