**À LA CARTE CHEF con inglés. Primavera-verano 2022**

**Restaurant Sjöloftet. Brevik (Noruega)**

**www.sjoloftet.no**

**Sjöloftet was established in 1983 and is a family-owned restaurant house with a unique and pictorial location on the dockside at Brevik harbour. 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. We deliver foodnad have a good online-order system. Restaurant with terrace, harbour-floating serving area, 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.**

**Number of employees: 35 (almost double in summer)**

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| **Job description/tasks** | • 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:**  | • Certificate as a chef with good knowledge of ingredients and HACCP • Relevant experience from a la carte / restaurant kitchen - minimum 5 years • Understanding of kitchen economy • English speaking (or Scandinavian) |
| **Personal characteristics** | Gentle and outgoing; 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 |
| **Other information** | **We offer:** • Pleasant working environment and a good concept • Stable and safe job • Good wage conditions • Staff apartment in walking distance from work for a low monthly cost • Large kitchen that was new in 2017 • Opportunities for permanent employment for the right candidate |
| **Type of contract** | **Starting Between 1st of April and 1st of May; 160-180 hours/ month;** **From 19 Euros / hour plus tip** |

**Application**

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| **Last application day** | **1st of March, 2022** |
| **How to apply?**  | **Apply by e-mail IN ENGLISH to** **kristian@sjoloftet.com****; copy to** **eures.nordicos@sepe.es** **Tagged «A la carte chef, Sjöloftet». Attach CV. Describe your strengths and weaknesses in the kitchen - what kind of expertise and what we can expect. Feel free to share photos of dishes you have made that best represent your knowledge and finesse.** **NEED MORE INFORMATION? Send email to** **kristian@sjoloftet.com** |