

Maestro/a y chef de pastelería-panadería con inglés.

Pastry chef and a Head Pastry Chef.
Aasmundsens Bakeri. Flatdal. Noruega.

<https://www.aasmundsenbakkeri.no/>



Aasmundsens Bakery is located in the beautiful village Flatdal in Seljord, Vestfold and Telemark county. Aasmundsens Bakery was started in 1924, and taken over by Nærbakst in 2007. The bakery has its own patisserie, where cakes like marzipancakes, napoleon cakes, wreath cake cheesecake, wedding cakes, and other specialties are made on orders.

We have 5 own outlets, and customers elsewhere in old Telemark county.

From Torp, Sandefjord: 146 km, approx. 2.5 hours driving time. From Gardermoen, Oslo: 207 km, approx. 3.5 hours.

Number of employees: approx. 50

Job descript.	Make both traditional and modern cakes and decorate cakes for our customers.
Requirements	<ul style="list-style-type: none"> • Trained pastry chef, possibly a lot of experience. • Language: English
Type of work contract	<ul style="list-style-type: none"> • Permanent contracts. • Working hours between 10.00 am - 07 .00 pm. • Work on Sunday and public holidays must be expected. • Head Pastry Chef: 224 norwegian kroner (19, 2€) per hour brutto. As a Head Pastry chef, you will also have some additional salary every month, due to agreement. • Pastry Chef: 220 NOK (18.9€)
More Info	We have a nice apartment for the employees. (Free of charge for the first 3 months, after that 4000 NOK per month)

Solicitud Send application to: aasmundsen@narbakst.no

Copia a eures.nordicos@sepe.es

ASUNTO: Head Pastry Chef or Pastry Chef

Plazo: 31/3/2025