

CHEFS-CLUB DE GOLF

<https://occ.no/>



Oustøen Country Club (OCC) has one of the country's most beautiful golf courses with a hotel / clubhouse (11 rooms) and a first-class restaurant. The club has 800 active members and access to OCC is via the club's ferry or private boat. We tailor events for members and companies to suit any occasion. The core of the club's "social golfing" can be found on the club terrace situated intimately in the courtyard from the early 18th century. The terrace is the club's natural gathering point and there is often a bustling life there, both before and after a round of golf. See more about OCC at www.occ.no
OCC is located on Oustøya which is an island in the Oslo fjord, and access to the club is by our own ferry or private boat. We operate a kiosk, restaurant with both casual / à la carte dining, a renowned wine cellar, plus an 11 room hotel for members and their guests. We can offer a dynamic working environment of club, events, weddings and seminars, delivered by our cosmopolitan team from all over the world.

Vacancies: 2 CHEFS - spring/summer 2025

Job Description

We are looking for chefs. The position is seasonal - **from 15th April - 30th September 2025**- and if required, we have an extensive network in the restaurant industry to help find a suitable position in our off-season. Accommodation is available on site which includes bed/bathroom, electricity, and wifi. If you think we can play a part in your career pathway, then please send a short intro and your cv to me at occ@occ.no

About the position: Ideally, we are looking for a couple to share accommodation as these are **live-in positions** due to the island location.

Our daily operation consists of lunch, 3-6 course **fine dining**, buffets for members/corporate partners and the private market where we deliver a high-quality restaurant experience on a daily basis. In addition, we hold several major banquets/weddings and events a year. You must have experience from a restaurant, hotel or catering and be a person who is quality-conscious, efficient, motivated with a positive attitude. You should also be solution-oriented and committed to creating results together with the rest of the team.

Key Duties and Responsibilities: Daily production of lunch / **fine dining** menus.

Benefits:

- Varied and challenging working days
- The opportunity to make creative food of high quality

- A very good working environment
- Competitive salary
- A safe and solid employer with well-established routines
- Flexible, reasonable working hours
- Food while at work

Requirements:

- Qualified chef or relevant experience
- Good understanding of hygiene regulations
- Structured and efficient under pressure
- Can follow a recipe
- Team player with good communication skills
- Quality-conscious, efficient, motivated with a positive attitude

Nice to have

Experience / ability to work with colleagues from different cultures and ethnic backgrounds.

Language: - English orally and in writing

Working place: Oustøen Country Club, Oustøya island, Bærum - Norway

Work Conditions:

Seasonal, full time
15th April - 30th September 2025
Shift work, daytime, evenings – week days and weekends
Oustøen Country Club, Oustøya island, Bærum - Norway
Salary range 210 to 240 NOK per hour (gross)

Other information:

Accommodation is available on site which includes room, wifi, electricity, shared bathroom, shared staff lounge.

Contact person: Derek, General Manager

How to apply:

Send your application to:

Send a short intro and your cv to occ@occ.no to copy eures.nordicos@sepe.es

ASUNTO: CHEF-COUNTRY GOLF

Deadline: 01/11/2024