

SWEDEN NEED CHEFS 2025



HELLO PIZZAIOLO

We are looking for an experienced Pizzaiolo who knows how to work a wood fired Pizza oven. We like you to be a great team player with a passion for quality pizza and nice food. You should have atleast one year of confirmed experience

JOB DESCRIPTION

- Preparation and baking pizzas
- Ensure that pizzas are prepared and maintaining a high quality
- Responsible for maintaining a clean and organized environment in the kitchen and following current routines and guidelines for food safety
- Collaborate with kitchen manager and colleagues to pass on smooth operations and effective communication within the team



ABOUT PENSIONATET

Pensionatet is a business placed in a little street with old houses including a Restaurant, a Bakery, a Small hotell, yoga and ceramics studio, a Party venue and more. We are known for our warm atmosphere and commitment to quality. Our team is passionate about creating memorable experience. The kitchen is centered around our wood fired Pizza oven.

WHAT WE OFFER

- 30 to 40 hours/ week starting as soon as possible.
- Salary according to collective agreement. Full time during high season in the summer.
- A creative and supportive work environment.

HOW TO APPLY

Please send your resume and a cover letter to hello@pensionatet.com (con copia a eures.nordicos@sepe.es)

Mark your application with "Pizzaiolo".

Looking forward to hear from you! Best, Lisa & Elin



