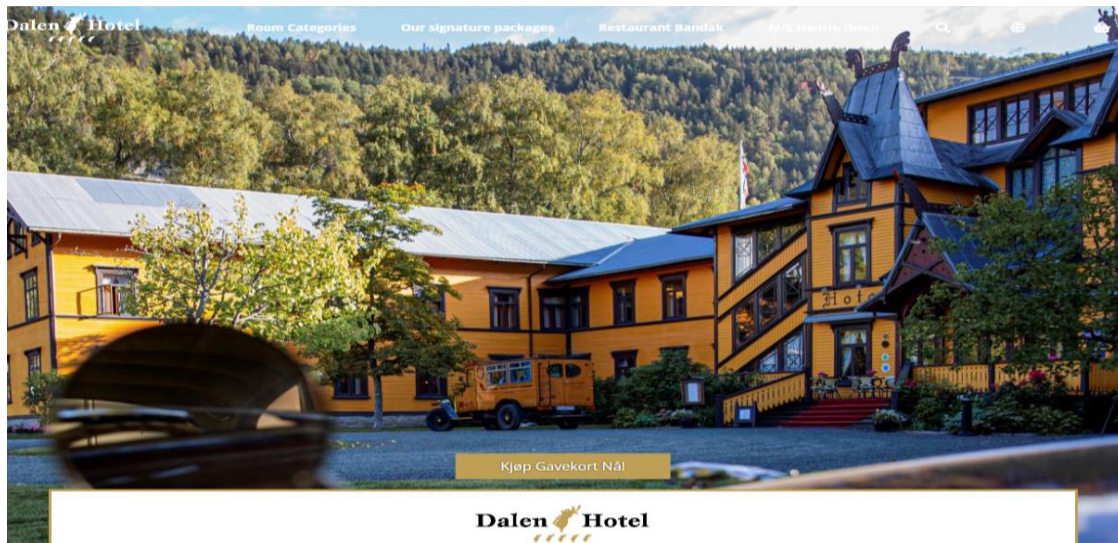


## MAITRE AND SOMMELIER



**Dalen Hotel** located in the heart of Telemark is a unique adventure hotel from 1894 built in the Norwegian dragon style. With 49 rooms, a majestic hall, historic lounges and a fine dining restaurant in original condition, Dalen Hotel is one of Norway's most distinctive hotels. The arboretum that surrounds the hotel and spreads down to the water in Victorian style is adding to the 19th century luxurious feeling. The hotel is open seasonally from April to October, and has its high season during the summer months.

The hotel is owned by Norwegian Hospitality Group AS, which also owns and operates 6 other hotels in the Oslofjord region and Strömstad in Sweden. After the end of the season at Dalen, there are good opportunities for development and further work in the group.

**Number of employees:** 60 during high season

The Dalen Hotel is looking for:

### Maitre´d

**Job description:** High end classic dinner service with set menus of four or six dishes that are served in the main dining room. À la carte and afternoon tea on the terrace during lunch hours.

Breakfast service.

Serving of wine, beer and alcohol free pairings for all dishes.

Ensure the quality of the daily operations

Lead the waiters during service

Be central in creating a good work environment

Assist Restaurant Manager in training of staff

Assist Restaurant Manager in cost control and staffing

#### Skills:

- Experience from similar positions
- High competence in etiquette and classic fine dining
- Detail oriented
- Knowledgeable and interested in food and drinks
- Good collaboration skills and is solution-oriented
- Structured and responsible
- Positive
- Fluent in English

### Sommelier

**Job description:** As sommelier you will work closely with the restaurant manager to ensure that our wine program is up to standard. You will be coordinating orders of wine, setting daily wine packages, adding new wines for the wine list, and wine cellar. We arrange daily wine tastings for our hotel guests that you will be responsible for. During lunch and dinner service you will be a crucial part of the restaurant team.

#### Skills:

- Well trained and experience from fine dining
  - High competence in etiquette and classic fine dining
  - Great attention to detail
  - Knowledgeable and genuinely interested in food and drinks
  - Good collaboration skills and is solution-oriented
  - Genuinely interested in creating the best guest experience
- Fluent in English

#### Working hours and place of work

#### Start date (and, if necessary, End date)

#### Salary

#### Other information

Average working hours of 7,5h per day  
Restaurant Bandak in Dalen Hotel, Dalen Telemark Norway

**Start date from:** 17.04.2023 until 01.07.2023

**End date until:** 12.10.2023

**From NOK 180,- per hour**

More information about the position and how to apply on  
<https://www.dalenhote.no/en/career>

#### How to apply?

Send application IN ENGLISH+CV TO [work@dalenhote.no](mailto:work@dalenhote.no)  
Copy to [eures.nordicos@sepe.es](mailto:eures.nordicos@sepe.es) REF. MAITRE OR SOMMELIER

**DEADLINE: 31.03.2023**