

## A la carte chef at Restaurant Sjøloftet

Restaurant Sjøloftet. Brevik. Noruega. [www.sjoloftet.no](http://www.sjoloftet.no)



**We hire skilled, passionate, and experienced a la carte chefs to work in our restaurant in Norway.**  
We only hire residents of the European Union.

**The positions are available from March, April and May. Season contract finish in August/  
September/ October. Permanent employment by agreement.**

Restaurant Sjøloftet (Sealoft) was established in 1983 and is a family-owned restaurant house with a unique and pictorial location on the dockside at Brevik harbour. Our goal is to be the first choice in our area for guests who are looking for good service and good food in a unique setting.

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. Sjøloftet has four cars for delivering food and is a significant player in catering in both the private and corporate markets. We also have a good online-order system.

Sjøloftet consists of Restaurant with terrace, harbour-floating serving area, banquet facilities, and a pub. Sjøloftet 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.

Brevik is a beautiful small coastal town 160 km southwest of Norway's capital Oslo. Here you can discover some of the best environment Norway has to offer in the summer. Outside Brevik you can expect nice fjords and idyllic islands. Many of our guest even arrives with boat. For pictures, please see our webpage [www.sjoloftet.no](http://www.sjoloftet.no) and for more information about our surroundings please see:

[www.visittelemark.no](http://www.visittelemark.no)

Number of employees: Winter: 30-35 / Summer: 65-70

**Desired Competence/ Personal Characteristics:**

**Qualifications:**

- Certificate as a chef with good knowledge of ingredients and HACCP
- Relevant experience from a la carte / restaurant kitchen - minimum 5 years
- Excellent cooking skills
- Understanding of kitchen economy
- Fluent English (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

**Job description**

**Responsibilities:**

- 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.

**Work conditions**  
**More Info**

- 160 hours (winter/ low season) – Normally 180 hours+ (summer)
- € 3.600 - 4.200+ gross pr. month

**We offer:**

- Pleasant working environment and a good concept
- Stable and safe job
- Good wage conditions
- Staff apartment in close distance from work for a low monthly cost
- Large kitchen that was new in 2017
- Paid food on working days

The application is sent by e-mail to [kristian@sjoloftet.com](mailto:kristian@sjoloftet.com) . Tagged «A la carte chef, Sjöloftet». Attach English CV with references or final certificates/ recommendation letters. Describe your strengths and weaknesses in the kitchen. Feel free to share photos of dishes you have made that represent your cuisine/ style/ experience/ interest.

Let us now when you can start and how long you are able to stay. We can offer summer job but also possibilities for permanent position

Enviar copia de CV a [eures.nordicos@sepe.es](mailto:eures.nordicos@sepe.es). REF.A LA CARTE CHEF, Sjoloftet

Need more information? Please send us e-mail [kristian@sjoloftet.com](mailto:kristian@sjoloftet.com)

Plazo: 15/4/2024