

CHEF SUMMER SEASON FISKEKROGEN

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



Henningsvær is a fishing village in the municipality of Vågan in Nordland. The place is located on the southern tip of Austvågøya in Lofoten. Fiskekrogen is one of the most famous fish restaurants in Lofoten and was established in 1989. We have a capacity for 100 guests.

Bar NORD is the newest addition. The bar was built in 2016 and has a capacity of 60 guests indoors and 50 guests on the roof. Here you can enjoy a fantastic view of the harbor in Henningsvær and Festvåginden.

We are now searching for chefs for the summer season 2024.

Vacancies: Number of positions that we are looking for: 2

Job Description

Applicants must have high work capacity, be efficient, flexible and reliable. Applicants must have experience of A la Carte serving. All chefs are expected to attend all stations, starters/mains/desserts.

We are looking for you who:

- Have great interest and is passionate about food
- Are outgoing and service oriented
- Have a genuine interest in developing the restaurant
- Likes to work in a hectic environment
- Is solution-oriented, self-motivating, committed and creative
- Is concerned with quality in every aspect and has an eye for details
- Have the ability to motivate other employees
- Have good working ethic
- Speaks English

Language: English

Working place: Henningsvær (Municipality of Vågan in Nordland)

We offer:

- Competitive terms
- Nice and competent colleagues
- Affordable lodging
- Seasonal work in beautiful Henningsvær, the Lofoten Islands

The **salary** for the vacancies in Fiskekrogen is between NOK 220 and 250 pr. Hour.

How to apply:

CV by mail to: **jobb@fiskekrogen.no** Copy to eures.nordicos@sepe.es. ASUNTO: **CHEF FISKEKROGEN**

Deadline: 10/02/2024