

SWEDEN NEED CHEFS 2024

Chef with profound interest in food and cooking - come and work with us!



Wanås Restaurant Hotel, www.wanasrh.se is hiring chefs.

Wanås is a family driven Estate from the 15th century. Its organic dairy farm, sculpture park, restaurant & hotel are all internationally awarded. We are situated in the forest in the south of Sweden. A visit to Wanås is an experience for all senses, with a personal reception, peaceful sculpture park and a gastronomy that follows the seasons. Latest, December 2023 Wanås Restaurant Hotel was awarded in 360°eatguide, due to our high level of gastronomy and sustainability.

Wanås Restaurant Hotel

The game, crops, milk and beef from our farm and forests are central in the menus. We prepare all food from scratch, cook with love for the produce and care for the environment. We maintain a high level of quality by controlling the whole process from forest and farm to plate. The hotel has 11 double rooms characterised by contemporary elegance. It is open all year around with high season during summers. We serve four course menus plus treats and snacks. The dining room seats about 30 guests. Occasionally we do different events with varied number of guests.

We are looking for chefs with at least two years of experience and a profound interest in food & cooking.

EURES ESPAÑA. Síguenos en



You start March 2024 and work within a solid team. In addition to technical skills, we value qualities such as kindness, curiosity and to be a team player. You are passionate about produce and tastes and you like to work with other skilled, kind, and curious people. You need to be flexible with irregular working hours. Driver's license is required, and you need to speak English and/or Swedish. We can help find accommodation nearby if needed. Salary is set after agreement.

Description

As chef we expect you to have relevant training and experience from jobs in high-class kitchens. We will also have high expectations on you being innovative, well organised, and thorough in your work. As a chef at Wanås you thrive with the idea of executing your tasks freely and responsibly. You will work in an inspiring environment, sometimes at a high pace and in a strong team spirit.

Required skills and qualifications

- Relevant vocational training and professional cooking course or equivalent
- Fluent in English or Swedish
- At least 2 years of experience as chef
- Team player
- Driving license B

Conditions

- **Permanent position with 6 months probationary.**
- 40 hours/week on schedule including evenings and weekends.
- Starting date to be agreed, preferable March 1, 2024.
- Monthly salary according to Swedish collective agreements and depending on experience. Range of salaries between 25.600-30.000SEK /month + extras. According to training, experience and skills
- Employer will help you find accommodation if needed.

Please send your application; CV and personal letter to head chef Linus Lind, kitchen@wanasrh.se (Con copia a eures.nordicos@sepe.es)