



### Position

We are searching for a sous chef. You have 3 years of experience of cooking à la carte, a steady hand and a down to earth approach.

In Strands kitchen we cook by the season using mostly organic locallygrown produce, or with origin known.

Our food is regionally traditional with influences from Middle & Southern Europe. We work with a small menu which we update regularly. As a hotel and restaurant we have been awarded often, and we work with a small team where everyone has a voice.

### Where?

Arild is a picturesque fishing village in the south of Sweden with traditions back to the 1400. Located right at the edge of Kullaberg nature reserve with amazing nature and offers of a variety of activities for the adventurous. So, in your spare time you can enjoy a vast amount of experiences, from climbing, kayaking and diving to golfing, tennis and yoga! Our village comes to life during summer with thousands of tourists that come to enjoy Arild and Kullaberg. This entire area has become one of the most popular destinations in Sweden because of its beauty and uniqueness, and because of the amount of entrepreneurs and creators it attracts.

So do you want to work in an unbelievable place with great opportunities for work and life? Then come join us at Strand Hotell in idyllic Arild!

**Employment:** Full time

**Salary:** According to collective agreement

**Living arrangement:** Access to staff housing alternatively is it possible rent of studio 5 minutes walking distance from the hotel

**Language:** English (basic)

**Contact:** Head Chef/Owner, Björn Palmgren +46 705 51 02 81

**Web site:** [www.strand-arild.se](http://www.strand-arild.se)

**Instagram:** @strandhotellarild

**Interested ?** Send your CV to [info@strand-arild.se](mailto:info@strand-arild.se) or [bpalmgren73@gmail.com](mailto:bpalmgren73@gmail.com) with a copy to [eures.nordico@sepe.es](mailto:eures.nordico@sepe.es)

