

# Chef de Cocina con Inglés. Dos puestos

Lura Turistheim AS. Sandnes– NORUEGA

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



Traditional restaurant that has existed since 1949. We prepare traditional Norwegian food and party food for catering assignments. Everything is made from scratch in-house from local ingredients. We are open 7 days a week all year round. The restaurant opens at 1130 and closes at 1900, Monday to Sunday. Saturdays from 1130 to 1600. Catering activities take place outside the restaurant's opening hours. The company has 70 employees, many of the key personnel have worked at the company for decades. We have a good working environment and employees from many different countries.

<b>Job description</b>	Prep and produce the dishes on our menu according to fixed recipes and procedures that have been the same since 1949. Prepare and cook high quality food. Contribute to guest satisfaction and a good working environment. Follow cleaning and source separation routines.
<b>Skills requirements:</b>	<ul style="list-style-type: none"> <li>• Experience from a café, canteen, restaurant</li> <li>• Knowledge of IK-Mat and food safety</li> <li>• Service-minded and outgoing</li> <li>• Good collaboration skills</li> <li>• Fluent in spoken English</li> <li>• Driving license</li> </ul>
<b>We offer</b>	<ul style="list-style-type: none"> <li>• Permanent contract</li> <li>• 164,5 hours a month</li> </ul>
<b>How to apply?</b>	<p>Send us <b>application with your CV</b> IN ENGLISH to <a href="mailto:christian@luraturistheim.no">christian@luraturistheim.no</a>  Copy of CV to <a href="mailto:eures.nordicos@sepe.es">eures.nordicos@sepe.es</a>  <b>ASUNTO: Chef for Lura Turistheim</b>  <b>Plazo: 31.08.2025</b></p>

Si eres **seleccionado/a** para el puesto o para entrevista, conviene que te pongas en contacto **antes de viajar** con el servicio EURES de tu provincia, para informarte sobre las **ayudas TMS a la movilidad**

<https://bit.ly/4lh16WM>