



CHEF AT FÄRNA HERRGÅRD

Are you a chef that loves to create unforgettable stays for our guests? Do you have at least 2 years of professional experience and a great passion for food? Would you like to work with ingredients grown by nearby farmers? Maybe you are the one we are looking for.

WHERE WE ARE LOCATED & ABOUT US

A unique countryside hotel with spa in the heart of Sweden. Experience the contrast between the manors parlor and the wild nature of Bergslagen. We care about developing and sustainable cooking. Strictly what the season is giving us. So, secure the develop skills is something we care about!

The restaurant is organic certified and selected by both the Chaine des Rotisseurs and the White Guide. For us, the produce and the farmer are the hero, and therefore we always write in our menus who is the farmer and which produce we used. The season determines which ingredients are best right now, and each season has its own charm.

ABOUT THE POSITION

Employment: Full time Salary: According to agreement

Living arrangement: Access to staff housing according to agreement

Language: English (basic)

SOUNDS INTERESTING?

Take the chance to work close to nature with the produce a few meters from the kitchen and with wonderful colleagues.

Send CV and application to Head Chef Inga-Lena Eriksson at inga-lena.eriksson@farnaherrgard.se and a copy to eures.nordicos@sepe.es