

# À la carte chef con inglés.

Melbu Hotell As.

<https://www.melbuhotell.no>



Melbu Hotell is a traditional hotel with 58 rooms, one brand-new restaurant, one dining room, Mediatheque, a TV-room and a outdoor restaurant. You also find a Fitness center in the hotel building.

We are changing our focus from beeing a hotel for groups to a hotel for individuals, who want to stay in our area for a longer time. In this sence, food is really important factor to succeed.

The hotel will succeed because we have a strong focus on sales and marketing, and our service-level are to be better than our competitors.

Melbu Hotell is located just in the middle of the most beautiful region in the Universe - the Lofoten and Vesterålen islands.

The hotel is changing the focus when it comes to food. Local and traditional food is an important part of our concepit. To combine local raw materials with foreign spices can also be an issue.

As a chef you are to work in the kitchen and do the cooking to the restaurant, dining-room and conference room. Preparation, production and cleaning of the kitchen is also a part of the position. We also want a chef who likes to communicate and explain th efood to the guests.

The chef is an important part of the developement and improvement of our kitchen. You will work close to the responsible of the food and kitchen in the hotel.

<b>Skills required</b>	<b>We prefer a chef with culinary education. It is even better if you are experienced. If you have more than 3 years of experience in a hotel or restaurant kitchen, you are also an interesting candidate.</b>
<b>Type of work contract.</b>	<ul style="list-style-type: none"> <li>• Permanent position</li> <li>• Can also be a seasonal contract starting in January.</li> </ul>
<b>More Info</b>	<p><b>We want a chef who are working after our vision, and wants to excite – both the customers and the</b></p> <p><b>We want all our staff to be interested in outdoor activities – especially hiking. Knowledge of the area is important if you want to succeed as a worker in our area.</b></p> <p><b>We will help finding accommodation!</b></p>

**Solicitud:** CV IN ENGLISH by e-mail to [robin@m-h.no](mailto:robin@m-h.no) ASUNTO CHEF MALBU

Enviar copia a [eures.nordicos@sepe.es](mailto:eures.nordicos@sepe.es).

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