

Restaurant Manager, Chef de Partie and Sous-Chef



Dalen Hotel located in the heart of Telemark is a unique adventure hotel from 1894 built in the Norwegian dragon style. With 49 rooms, a majestic hall, historic lounges and a fine dining restaurant in original condition, Dalen Hotel is one of Norway's most distinctive hotels. The arboretum that surrounds the hotel and spreads down to the water in Victorian style is adding to the 19th century luxurious feeling. The hotel is open seasonally from April to October, and has its high season during the summer months.

The hotel is owned by Norwegian Hospitality Group AS, which also owns and operates 6 other hotels in the Oslofjord region and Strömstad in Sweden. After the end of the season at Dalen, there are good opportunities for development and further work in the group.

Number of employees: 60 during high season

The Dalen Hotel is looking for:

Restaurant Manager

Job description: As Restaurant Manager, you are responsible for the daily operation of Restaurant Bandak together with chef Mikael Öster and F&B manager Nacim Boudaoud. Restaurant Bandak is a gourmet restaurant with high ambitions, and we serve classic French cuisine with the help of local products from Telemark and Norway. Our hotel breakfast is served both with a small buffet and an à la carte part, lunch and afternoon tea are served in the lounges and on the terrace. The 4 and 6-course dinner menus are served in the grand dining room as it has been since opening in 1894.

High end classic dinner service with set menus of four or six dishes that are served in the main dining room.

À la carte and afternoon tea on the terrace during lunch hours.

Breakfast service.

Serving of wine, beer and alcohol free pairings for all dishes.

Responsible for the quality of the daily operations

Lead the waiters during service

Be central in creating a good work environment

Responsible for the training of staff

Cost control and staffing

Skills:

- Experience from similar positions
- High competence in etiquette and classic fine dining
- Detail oriented
- Lead with an example
- Knowledgeable and interested in food and drinks
- Good collaboration skills and is solution-oriented
- Structured and responsible.
- Positive
- Fluent in English

Chef de partie

Job description: We are looking for you who have experience from working your own station, both hot or cold. In the kitchen you have responsibility for your own station and it is expected that you are both structured and can handle the stress that comes with working in a fine dining kitchen.

We serve high end classic dinner service with set menus of four and six courses.

À la carte and afternoon tea during lunch hours.

Breakfast service.

Skills:

- Experience from similar positions, fine dining is a plus
- You are a team player
- High work capacity
- Good collaboration skills and is solution-oriented
- Structured and responsible
- A positive attitude
- Genuinely interested in creating the best guest experience
- Fluent in English

Sous-Chef

Job description: As Sous chef you are a central part of the management team in the kitchen and you will assist our Executive head chef with the daily operations, such as menus, making orders, item counting and service. You will also always be a role model for your colleagues in the kitchen and in the restaurant. Experience from fine dining is a plus.

We serve high end classic dinner service with set menus of four and six courses.

À la carte and afternoon tea during lunch hours.

Breakfast service.

Skills:

- Experience from similar positions, fine dining is a plus
- Leader qualities, good at teaching, coaching
- You are a team player
- High work capacity
- Good collaboration skills and is solution-oriented
- Structured and responsible
- A positive attitude
- Genuinely interested in creating the best guest experience
- Fluent in English

Working hours and place of work

Average working hours of 7,5h per day
Restaurant Bandak in Dalen Hotel, Dalen Telemark Norway

Start date (and, if necessary, End date)

Start date from: 17.04.2023 until 01.07.2023
End date until: 12.10.2023

Salary

From NOK 180,- per hour

Other information

More information about the position and how to apply on
<https://www.dalenhote.no/en/career>

How to apply?

Send application IN ENGLISH+CV TO work@dalenhote.no

Copy to eures.nordicos@sepe.es REF. RESTAURANT MANAGER, CHEF DE PARTIE, SOUSCHEF

DEADLINE: 31.03.2023