

Waiter in Norway at Restaurant Sjøloftet (Sealoft).

Restaurant Sjøloftet.Brevik. Noruega. www.sjoloftet.no



We hire skilled, passionate, and experienced a la carte waiters to work in our restaurant in Norway.
We only hire residents of the European Union.

SEASONAL JOB. The positions are available from April, May and June. Season contract finish in August/ September/ October. Permanent employment by agreement.

Sjøloftet (Sealoft) was established in 1983 and is a family-owned restaurant house with a unique and pictorial location on the dockside at Brevik harbour. Our goal is to be the first choice in our area for guests who are looking for good service and good food in a unique setting. We have an international cuisine and offers a la carte menu with main emphasis on seafood, and meat in addition to pasta and our original pizza from our own bakery. Sjøloftet has four cars for delivery and is a significant player in catering in both the private and corporate markets. We also have a good online-order system.

Sjøloftet consists of Restaurant Sjøloftet with terrace, harbour-floating serving area incl. lounge, banquet facilities, and a pub. Sjøloftet also possesses a marina with service facilities, kiosk, ice-cream bar and two hotel rooms. Our kitchen that includes custom-made Palux line, CTX, Rational ++ was new in 2017. Restaurant was also renovated and expanded restaurant in 2017. Here you can discover some of the best environment Norway has to offer in the summer. Outside Brevik you can expect nice fjords and idyllic islands. Many of our guest even arrive with boat.

Number of employees: Winter: 30-35 / Summer: 65-70

Desired Competence/ Personal Characteristics:

Requirements:

- Relevant experience from a la carte restaurant: minimum 3 years
- Fluent English is essential
- CV and application letter in English
- Education from Hospitality School/ Restaurant School would be appreciated

Personal characteristics:

- Ability to adapt to new culture and fast learning
- Interested in food/ drinks / hospitality · Outgoing, gentle, enthusiastic and service-minded
- Attentiveness and patience for customers
- Good presentation skills
- Flexible
- Strong organizational and multitasking skills, with the ability to perform well in a fast-paced environment
- Good collaboration skills - both with waiters and chefs

- Ability to work quickly, independently, structured and systematically under pressure.
- Ability to give and receive constructive messages / guidance
- Good health and physical shape

Job description

Responsibilities:

- Greet and escort customers to their tables
- Present menu and provide detailed information when asked (e.g. about portions, ingredients or potential food allergies)
- Prepare tables by setting up napkins, cutlery++
- Inform customers about the day's specials
- Offer menu recommendations upon request
- Up-sell additional products when appropriate
- Take accurate food and drinks orders, using our mobile POS ordering system · Check customers' IDs to ensure they meet minimum age requirements for consumption of alcoholic beverages.
- Communicate order details to the Kitchen Staff
- Serve food and drink orders.
- Check dishes and kitchenware for cleanliness and presentation and report any problems.
- Arrange table settings and maintain a tidy dining area
- Deliver checks and collect bill payments.
- Carry dirty plates, glasses and silverware to kitchen for cleaning.
- Meet with the restaurant manager or shift leader to review daily specials, changes on the menu and service specifications for reservations (e.g. parties)
- Follow all relevant health department regulations.
- Following the law for serving of alcoholic beverages
- Provide excellent customer service to guests

Work conditions

- 160-180 hour/ month in summer
- € 3.000-3500+ gross per month in summer (-25% tax)

More Info

We offer:

- New kitchen and renovated restaurant in 2017
- Help with accommodation, shared flat
- Possibility of permanent position
- Opportunity for additional responsibility/ position Restaurant

Solicitud: Application by e-mail to kristian@sjloftet.com Tagged «Waiter, Sjoloftet». Attach CV with Attach references/ recomendation letters and picture of yourself. Let us now when you can start and how long you can work.

Enviar copia de CV a eurs.nordicos@sepe.es. REF.Waiter, Sjoloftet

Plazo: 15/4/2024

