

## SWEDEN NEED CHEFS 2026 SUMMER SEASON

### Head Chef needed to Hotel Käringön- Swedish West Coast



Käringön is a genuine and beautiful island outside Orust, surrounded by the sea. The sea provides both inspiration and access to first-class seafood. Nearby, mussels and oysters are cultivated, and local fishing vessels supply the kitchen with mackerel, crayfish, lobster, and more.

Käringöns Brygga boasts the best possible location, with a view of the harbor and the sea. The restaurant is the island's meeting place, where guests can relax, socialize, and enjoy the day. The kitchen is well equipped with modern appliances and spacious work surfaces.

The season runs from mid-March to mid-December. In spring and autumn, we mostly serve custom-made orders for conferences and groups. During the high season—from midsummer through August—we switch to A la carte concept. In autumn, fresh seafood strongly influences our menus.

Now we want to take the next step, and we are looking for a motivated Head Chef to lead our kitchen and develop our culinary offering.

#### **A Different Lifestyle**

Life on Käringön is unique. Those of us who work here have chosen this lifestyle because we love the sea and the dramatic nature. The island offers opportunities for boating, hunting, fishing, diving, and other outdoor activities. Working on an island at the edge of the ocean requires flexibility and a love for this way of life. If this lifestyle appeals to you, we encourage you to read on and consider applying.

## About the Position

We are looking for a Head Chef for the summer season of 2026.

We value professional experience, but your personal qualities are just as important. As a person, we want you to: Maintain a positive attitude and treat colleagues fairly

- Take responsibility for your kitchen team and the results you achieve
- Be actively involved in developing our dining experience long-term
- Respect all food items and prioritize sustainability
- Work methodically to ensure continuous improvement

Additionally, we value broad educational and professional experience, including experience outside the culinary industry. References from previous employment or assignments will be requested later in the process.

## Workplace and Employment

We offer:

- A well-equipped kitchen with modern workspaces
- Accommodation on Kåringön
- Employment under VISITA agreements with HRF and Unionen: SALARY: 225 – 250 SEK per hour. (1€= 10,58 Skr a 2-2-26)
- Ferry transport by Västtrafik from Tuvesvik year-round, and access to the company's seaworthy boat with cabin
- **Long-season employment with individually negotiated salary**

## Application

Please submit your CV and personal letter to [marcus@hotell-karingon.se](mailto:marcus@hotell-karingon.se) . (con copia a [eures.nordicos@sepe.es](mailto:eures.nordicos@sepe.es))

In your application, tell us:

- Who you are
- What you are passionate about
- How you could make a difference for our business

Applications are processed continuously, and the position will be filled when we find the right candidate.

**Contact: Marcus Jonsson, CEO +46 707 77 39 57 [marcus@hotell-karingon.se](mailto:marcus@hotell-karingon.se)**

We look forward to receiving your application and welcoming you to Kåringön!