

SWEDEN NEED CHEFS 2025



HELLO HEAD CHEF!

JOB DESCRIPTION

As the Head Chef, you will be responsible for overseeing all kitchen operations, from menu creation to staff management. We are looking for a dynamic leader with a strong culinary background and a proven track record of running a successful kitchen. You are a positive, kind and structured leader.

KEY RESPONSIBILITIES

- Proven experience as a Head Chef or in a similar role
- Strong leadership skills with the ability to inspire and motivate a team
- Manage kitchen staff, including hiring, training, and scheduling
- Maintain high standards of food quality and presentation
- Design and implement creative and seasonal menus
- Ensure compliance with health and safety regulations
- Control food costs and manage inventory effectively
- Ability to work under pressure in a fast-paced environment



ABOUT PENSIONATET

Pensionatet is a business placed in a little street with old houses including a Restaurant, a Bakery, a Small hotell, yoga and ceramics studio, a Party venue and more. We are known for our warm atmosphere and commitment to quality. Our team is passionate about creating memorable experience and we are currently seeking a talented and creative Head Chef to lead our kitchen. The kitchen is centered around our wood fired Pizza oven.



WHAT WE OFFER

Full time job, starting as soon as possible. Salary according to agreement and the possibility to set your own team for summer season. -A creative and supportive work environment. Where you can be a part of developing our business.

HOW TO APPLY

Please send your resume and a cover letter to hello@pensionatet.com (con copia a eures.nordicos@sepe.es)
Mark your application with "Head Chef". Looking forward to hear from you! Best, Lisa & Elin



HELLO TEAM KITCHEN! HELLO SEASONAL CHEFS!

We are looking for chefs and pizzaiolos to increase our team for the summer season from beginning of June to mid August. You will be a part of a busy venue with a big team during the summer. Our restaurant operates outside in our big garden where we welcome hundreds of guests every day. The atmosphere is warm and welcoming, simple but delicious. Lots of fun!

WHAT WE EXPECT FROM YOU

- You are a kind and service minded team player
- You flexible and work efficient
- You have prior experience as a chef or similar restaurant job.
- You have a big interest in food and love to create a nice time for our guests.
- You speak Swedish or English

ABOUT PENSIONATET

Pensionatet is a business placed in a little street with old houses including a Restaurant, a Bakery, a Small hotell, a Yoga and Ceramicstudio, a Party venue and more. We are known for our warm atmosphere and commitment to quality. Our team is passionate about creating memorable experience. The kitchen is centered around our wood fired Pizza oven.

WHAT WE OFFER

- 30-40 hours/ week starting 2 juni - 10 august
- Salary according to collective agreement of Visita.
- A creative and supportive work environment.
- We can help with accommodation.

HOW TO APPLY

Please send your resume and a cover letter to hello@pensionatet.com (con copia a eures.nordicos@sepe.es) Last date for application: 30 April
Mark your application with "seasonal chef". Looking forward to hear from you! Best, Lisa & Eli