

CHEF FOR SKIVARP'S INN - SOUTH OF SWEDEN

Gästgivaregården opens for the season at Easter 2023 and we are looking for you who wants to join in creating the food for our guests! You are a chef with several years of experience and training on a la carte. You can work independently and you have ideas and are creative. You love creating dishes with ingredients that we buy as close as possible. You have an economic mindset with reduced waste in mind, you can handle allergens. You are a team player who can work under occasionally stressful conditions as well as on calmer days. Is it you?

We can offer you part-time work from Easter to Midsummer in the end of June. Thereafter we can offer you full-time work during the summer. We are open evenings and weekends and those are also your working hours. We can offer overnight accommodation at our hotel. The salary is something we agree on with you. We are a member of VISITA which is the employer organization for restaurants and therefore we have agreements not to underpay.



Skivarp's Gästgivaregård dates back to the 1680s. Here we have dining rooms for a la carte and banquet rooms for parties and weddings. We have a wine cellar where we arrange wine tastings for groups and parties, we have a garden with outdoor seating during the summer months. Gästgivaregården has 16 hotel rooms and our hotel guests want a hearty breakfast every morning. We are situated in the south of Sweden, in Skåne, about 45 km from Malmö. This is the countryside and Skivarp is a small village but in the summertime, there are plenty of tourists. The sea is only 2-3 km away and using a bike you will be swimming in the ocean after a short bike ride. There are buses and trains that can take you to Malmö, Copenhagen and Ystad.

In the summertime there are around 12 people working here different hours during the day.

Jeanette and Johan have owned the inn since 2003 and are now opening for the 21st season.

We also have a wine bar in Malmö, and if you are the right person we can also arrange for work some days in the week when not working in Skivarp.

Interested? Send us your application to johan@skivarp.com with a copy to eures.norcicos@sepe.es and mark the e-mail with **Application chef 2023**. We only consider applications where the desired experience and education is available.

On our website www.skivarp.com you will find information about us, and about our wine bar on www.swedishwinecenter.se

