

Chef con inglés.

A la carte chef at Restaurant – A la carte chef at Restaurant – permanent position from December-January

OR seasonal (from March) Restaurant Sjøloftet. Brevik. Noruega.

www.sjoloftet.no



Sjøloftet 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 delivering food 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, 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, Porkka, Rationals ++ Restaurant and kitchen was renovated and expanded in 2017. Brevik is a beautiful small coastal town 160 km southwest of Norway's capital Oslo. Here you can experience the Scandinavian living. The main airport Oslo Airport Gardermoen is located about 2 hours from Brevik. The closest one, Sandefjord Lufthavn Torp is located 30 minutes from us.

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| Desired Competence/ Personal Characteristics: | Qualifications: <ul style="list-style-type: none"> • Certificate as a chef with good knowledge of ingredients and HACCP • Relevant experience from a la carte / restaurant kitchen - minimum 5 years • Understanding of kitchen economy • English speaking (or Scandinavian) Personal characteristics: <ul style="list-style-type: none"> • Interested in food • Gentle and outgoing • Service minded • Flexible • Good collaboration skills – both with chefs and younger staff • 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 | Tasks: <ul style="list-style-type: none"> • Participate in production, preparation and serving of food from our a la carte menu - both for the restaurant and take-away / delivery. • Ensure that all food served is of the highest quality in terms of ingredients, taste, and presentation. • Guide other support staff in the kitchen, such as pizza cooks / pizza drivers. • Contribute to maintaining a good HACCP system for the kitchen in relation to cleaning, production, and food safety. |
| Work Conditions | <ul style="list-style-type: none"> • Normally 160 hours+ / month. 180 hours+ in summer season • From €31.00 / hour plus tip |
| More Info | We offer: <ul style="list-style-type: none"> • Pleasant working environment and a good concept • Stable and safe job • Good wage conditions • Staff apartment in walking distance from work for a low monthly cost, €260 • Large kitchen that was new in 2017 |

Solicitud: Application by e-mail to kristian@sjoloftet.com Tagged «**A la carte chef, Sjöloftet**». Attach **CV with references and final certificates**. Describe your strengths and weaknesses in the kitchen - what kind of expertise and what we can expect. Feel free to share photos of dishes you have made that best represent your knowledge and finesse. We would also like to know when you are ready to start in a new job. _

Enviar copia de CV a eures.nordicos@sepe.es. REF. A la carte chef, Sjöloftet

Plazo: 31/12/2023