











CONFITERO / PASTELERO con inglés o francés

CONFECTIONER / PÂTISSIER. PASCAL AS. Oslo. Noruega.

web www.pascal.no Facebook: https://www.facebook.com/pascalkonditori/



PASCAL DUPUY (born 1965 in France) came to Norway as a 21-year-old and started his pastry career at the SAS hotel in Bergen. In 1995, he opened his first patisserie in Oslo. Pascal garners international recognition for his products and is incorporated into the prestigious company Relais Dessert International which gathers 80 of the best patisseries in the world. Today he has 6 patisseries in the capital of Oslo, 2 patisseries which just have opened in Trondheim and one Ice-kiosk that opened mid-May in Aker Brygge in Oslo. The company is in continuous development and aims to establish several stores in the outskirts of Oslo as well as in the largest Norwegian cities. A new production is planned to be realized in 2025.

Future goals: Establishment of a 1500 m2 laboratory outside Oslo and establishment of more stores in and around Oslo, as well as in the larger cities over the next 5 years.

Job description

Your tasks: French pastry only (selection of 16 types of cookies, desserts, petit fours, minipanacotta, selection of 14 types of macaroons, etc.

We offer an exciting, but laborious job with Norway's best pastry chef, a job that will give you a work experience out of the ordinary and with the possibility, in the long run, of being able to lead one of the work teams.

Skills

Required Qualifications: professional certificate and experience in French pastry **Languages**: English; French (optional)

Type of work contract

We offer a fixed contract 5 days/week 8 hour working day (clarification: continuous day, not included 30 min break). 2 days off/week (Saturday and Sunday) or (Sunday Monday) -- 5 weeks annual holiday -- Closed 25 and 26 December + all public holidays.

Send your application and CV + Cover Letter in English to Pascal DUPUY by e-mail at: pascal@pascal.no or tel: 00 47 90775480.

Copy of CV to eures.nordicos@sepe.es

ASUNTO: PATISSIER CV PLAZO: 15/8/2025









