

À la carte chef con inglés y experiencia.

Waiter in Norway at Restaurant Sjøloftet (Sealoft). Brevik. Noruega.

www.sjoloftet.no



Restaurant Sjøloftet (Sealoft) 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 includes custom-made Palux line, CTX-oven, Porkka, Rational++

Brevik is a beautiful small coastal town 160 km southwest of Norway's capital Oslo. Here you can discover some of the best environment Norway has to offer in the summer. Outside Brevik you can expect nice fjords and idyllic islands. Many of our guest even arrives with boat.

For more information about Telemark/ our county: www.visittelemark.com

Job description

We hire skilled, passionate, and experienced a la carte chefs to work in our restaurant in Norway. We only hire **citizens of the European Union**.

Tasks:

- 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.

Skills

Qualifications:

- Certificate as a chef with good knowledge of ingredients and HACCP
- Relevant experience from a la carte / restaurant kitchen - minimum 5 years
- Excellent cooking skills
- Understanding of kitchen economy
- Fluent English (or Scandinavian)
- CV and application letter in English

	<p>Personal characteristics:</p> <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
<p>Type of work contract</p>	<ul style="list-style-type: none"> • Around 160 hours in low season – Normally more during the summer season (180 hours +/-) • 3.600€ - 4.300€ brutto • Season contract finish in August or September. Permanent employment by agreement.
<p>Other information</p>	<p>We offer:</p> <ul style="list-style-type: none"> • Pleasant working environment and a good concept • Stable and safe job • Good wage conditions • Staff apartment in close distance from work for a low monthly cost • Paid food on working days • Possibilities of a stable job. We can offer summer job but also possibilities for permanent position.

Application and CV IN ENGLISH: kristian@sjoloftet.com. Copy to: ures.nordicos@sepe.es.

ASUNTO: «A la carte chef, Sjoloftet».

Attach references/ recommendation letters yourself.

Describe your strengths and weaknesses in the kitchen. Feel free to share photos of dishes you have made that represent your cuisine/ style/ experience/ interest.

Let us now when you can start and how long you can work.

We can offer summer job but also possibilities for permanent position for the right person.

We only hire citizens from Europe.

PLAZO: 30/6/2026

En caso de resultar seleccionado/a o preseleccionado/a, consulta con un responsable EURES la posibilidad de solicitar una ayuda económica para el viaje.

DIRECTORIO EURES ESPAÑA <https://bit.ly/49EKNx4>