

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 harbor. We have international cuisine and offer a la carte menu with main emphasis on seafood, and meat in addition to pasta and our original pizza from our own bakery. Sjøloftet serves by delivery. We also have a good online order system.

Sjøloftet consists of Restaurant with terrace, harbor-floating serving area incl. lounge, banquet facilities, and a pub. Sjøloftet also possesses a marina with service facilities, kiosk, ice-cream bar and two hotel rooms. Restaurant was also renovated and expanded in 2017. Our kitchen that includes custom-made Palux line, CTX, Rational ++ was new in 2017. Restaurant was also renovated and expanded restaurant in 2017.

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 guests even arrive by 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

Personal characteristics:

- Interested in food
- Gentle and outgoing
- Service minded

Type of work contract	<ul style="list-style-type: none"> • 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
	<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.
Other information	<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: eures.nordicos@sepe.es.

ASUNTO: «A la carte chef, Sjoloftet».

Attach references/ recommendation letters and picture of 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.

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