

# Chef con inglés.

Hitramat AS. Knarrlagsund. Hitra. Noruega.

<https://hitramat.no>



Do you enjoy cooking and have experience cooking?

Hitramat AS seeks kitchen chef, for seasonal work from June to November 2023.

We can give you a golden opportunity to work at Europe's largest crab factory and experience Norwegian coastal culture at its best!

The main task is to plan, prepare and serve food for 100-180 employees.

## Desired Competence/ Personal Characteristics:

- Plan and calculate food for a certain amount of people
- Cooking and serving meals
- Education or experience in cooking
- Good physical shape, stand-on-will and good mood
- Ability to work systematically even in stressful situations
- Communicate well in writing and orally in English
- Quality understanding
- Team player but also with the ability to work independently
- Positive representative of the company

## Job description

**A normal working day varies from kl. 06:00 / 07:00 to 16:00 / 17:00. During the high season (mid-July - mid-October) there are 6 working days a week. At the beginning and end of the season (June and November) there will be 3-4 working days a week.**

**The crab fishing can be unpredictable, so the working hours change according to how much crab the factory receives in one day. This amount varies from day to day**

## More Info

- **The company can assist with renting rooms.** The rent is 3,500 NOK (350€) per. pers pr. month.
- **It is a great advantage if you have a driver's license and your own car.**

**MÁS INFORMACIÓN SOBRE HORARIOS, ALOJAMIENTO, ETC:** : [Seasonal Work at Hitramat - Hitramat AS | Jobylon](#)

**Solicitud:** A través del enlace [Seasonal Work at Hitramat - Hitramat AS | Jobylon](#)

Enviar copia de datos personales a [eures.nordicos@sepe.es](mailto:eures.nordicos@sepe.es). REF. HITRAMAT CHEF

**Plazo: 1/5/2023**