

SWEDEN NEED CHEFS 2025



Head Chef wanted to the island of Käringsön- Swedens West Coast



About us

Käringsön is a genuine and beautiful place, outside Orust, in the far west. The sea that surrounds us is a great source of inspiration and also gives us access to first-class seafood. Mussels and oysters are grown nearby, and the small fishing vessels supplies the kitchen with mackerel, crayfish and lobster, among other things. Käringsöns Brygga, has the absolute best possible location with a view of the harbour and the sea. The restaurant is the island's neighbourhood place and with us, guests can socialize and take the day as it goes. The kitchen is in good order with nice working surfaces and modern equipment.

The season runs from mid-March to mid-December. During spring and autumn, it is mostly custom-made orders providing for conferences and groups. During the high season, which is concentrated from midsummer and throughout August, we change the concept and switch to à la carte. During the autumn months, the availability of fresh seafood characterizes our menus.

Now we want to take the next step and for this reason we are looking for a motivated Head chef who can lead the work and develop the business further.

Tasks and requirements

Personality and leadership style: we are looking for someone who can take on the role as a Chef and has solid experience in the culinary profession. Your qualifications are important, but for us the most significant aspect is your personal qualities. As a person, we want you to:

- Have a positive attitude and always treat your colleagues in a fair manner.
- Take big responsibility for your kitchen team and the results you achieve.
- Wanting to be involved in developing our meal experience in the long term.
- Have a great respect for all the food items and regard sustainability as an important element of your profession.
- Have working methods that leads to constant improvements.

- In addition to the above, we value broad educational and professional experience, also from other industries.

The workplace and the employment: we want to offer a great workplace and fair conditions. The kitchen has good workspaces and is updated with modern equipment. We are members of VISITA and therefore have union agreements with both HRF and Unionen.

Working conditions

Working hours: full time, 40 hours a week

Type of contract: seasonal contract, with start as soon as possible, with possibility to extend the contract till October.

Salary: individual salary based on Swedish Collective Agreements. In addition to salary, you will also get paid for working inconvenient hours. **Salary Head Chef: 225SEK-250 SEK/hour**

Accommodation: accommodation and meals are provided at a lower price. It is adjacent to the workplace and is of a high standard.

How to apply

Send your application with CV and personal letter to marcus@hotell-karingon.se (con copia a eures.nordicos@sepe.es)

Applications are processed continuously, and we will fill the position when we have found the right candidate. If you have any questions, you are more than welcome to contact CEO Marcus Jonsson at +46 (0) 0707 77 39 57.

How to get to the island

Västtrafik runs ferries from Tuvesvik to Kåringön all year round and the company also has a seaworthy boat with a cabin.

We are looking forward to your application!

Benefits

Together, we are a group of colleagues who help each other and take care of each other. In our free time, we hang out and engage in lots of fun activities. There is a football pitch, tennis court, outdoor gym and mini golf. The sea and surrounding islands can be explored with SUP boards or kayaks. We are looking for staff who can start work no later than the first week of July. Meals and staff accommodation are offered at a salary deduction. Our staff accommodation is adjacent to the workplace and is of a high standard.