



Job Vacancy



3 chefs/cocineros con experiencia e inglés. Hammerfest (Noruega)

www.sotbar.no

We are looking for 3 chefs/cooks to work at our restaurant in Northern Norway - SOT Hammerfest, a new concept which includes high quality European cuisine grilled on a Josper and a bar serving cold drinks from local and international breweries. The restaurant is situated in quiet, natural settings between mountains and fjords in the northern most town of the world Hammerfest; therefore, you will like nature, fishing or hiking in the mountains. This is a great opportunity to broaden your experience working in an international team and to get to know the Norwegian culture. If you are an experienced chef or cook, we would love to invite you to a job interview.

Job description

Job includes:

- Preparation of hot and/or cold dishes in a buffet and/or a la cart restaurant
- Quality assurance of food production
- Ensuring cleanliness and hygiene in the workplace.

Job requirements

- At least 3 years of experience as a chef/cook. Experience with Josper is preferable.
- Skills of communicating in English;
- Responsibility, versatility and speed of work;
- Knowledge of hygiene requirements.

What we offer

- FREE accommodation near the workplace.
- All employees are covered by private supplementary insurance against accidents in the workplace;
- Possibility of working with your partner if he/she also has the required experience;
- Salary according to your experience and Norwegian regulations. Ranging from 35 000 NOK - 50 000 NOK. (Permanent Positions)

Application

Last application day

15/3/2022

How to apply?

CV IN ENGLISH to hammerfest@sotbar.no. Copy to eures.nordicos@sepe.es. ASUNTO: Chef CV SOT Hammerfest