

We are opening a new restaurant in Oslo city centre the spring of 2019. The restaurant will consist of 3 floors, with Bar Bellini in the first floor. 2nd and 3rd floor will be ala carte with possibilities for private parties, conferences and more. We have high ambitions for Grensen, the sky is the limit! We are therefore looking for a new team that can run Villa Paradiso Grensen with high ambitions in the years ahead.

Are you an energetic team player with passion for Italy? A person that set company culture, family relations and has a high level of service? A person that always want to be the best version of yourself, bringing positive energy to the team?

Then you are just the one we are looking for! Personal qualifications

- Genuine and service minded
- Willing to learn
- Flexible, solution orientated
- Team player
- Honest and responsible
- Service minded

Also, minimum 20 years old and be able to work a majority of evenings and be able to work weekends.

Head Waiter

Our headwaiters will be an extension of the Restaurant manager and will be responsible for the shift in the restaurant. To make sure all departments deliver according to standards and concepts. The positions also responsible for completing of checklists and follow up of routines on a daily basis. You have experience from the business and passion for food and wine. You can handle pressure and different situations and be solution orientated.

You can handle English well, and speaking a Scandinavian and/or Italian language is an extra benefit.

Waiter/Waitress

Your main task will be to make sure our guest has a unique Italian experience with a high level of service and authentic Italian food. Your responsibilities will be to prep the restaurant for service, have your own station, serving of food and drinks and handle cashier and settlement.

You have experience from the business and a passion for food and wine. You can handle pressure and different situations and be solution orientated.

You can handle English well, and speaking a Scandinavian and/or Italian language is an extra benefit.

It is a plus if you have a certificate of apprenticeship

Chef and Pizzaiolo's

Our chef's and Pizzaiolo's is the heart of the restaurant. We hope that you have certificate as a chef, but experience can compensate. You have a genuine passion for the profession and the Italian food culture. You know the IK-Mat

regulations of running a restaurant and you can handle pressure, different situations and be solution orientated.

You can handle English well, and speaking a Scandinavian and/or Italian language is an extra benefit.

What we can offer:

- Busy days with a lot of activity
- A good work environment in a company in growth
- Space for personal growth
- Competitive conditions

The hiring process will start in February and will go consecutively

Send an application to HR@VPGROUP.no and mark it with position and GRENSEN

How to apply: Send an application to HR@VPGROUP.no and cc: eures@afolmet.it Sede OSLO -

Norvegia Titolo Azienda Tel Fax Email: **HR@VPGROUP.no and cc: eures@afolmet.it** Indirizzo Scadenza: 31/03/2019 | **[Nuova Ricerca](#)** |