

CHEF DE PARTIE IN NORWAY

(Vestfold, Norway)

JOB DESCRIPTION:

We are looking for a committed CHEF DE PARTIE for one of the top rated restaurants in the area of Vestfold. In the kitchen they use the best of ingredients and fresh produce, cooked from scratch. They have a la carte, 3-7 course menus and are open mainly in the evenings: 70 covers, 120 covers during the short summer (July to mid August).

SKILLS:

- At least 3 years' previous experience as chef
- High work capacity
- Good collaboration skills and is solution-oriented
- Fluent in English or Scandinavian languages (English or Scandinavian communication is necessary)

PLACE OF WORK: Vestfold, Norway

WORK CONDITIONS:

- Full time contract, both seasonal (June-August) and permanent positions are available
- Salary: €2580 - 2930, gross pr. Month depending on experience
- Accommodation for hire (not included in the salary)

HOW TO APPLY:

If you are interested in this position, please e-mail your **CV & Cover Letter in English** to eures@agenziapiemontelavoro.it before 25/05/2023