

PASTRY CHEF IN NORWAY

(Flatdal, Norway)

JOB DESCRIPTION:

We are looking for a PASTRY CHEF for a well-known bakery factory started in 1924. The bakery has its own patisserie, where cakes like marzipancakes, napoleon cakes, wreath cake cheesecake, wedding cakes, and other specialties are made on orders. They have 4 own outlets, and customers elsewhere in old Telemark County.

SKILLS:

- Trained pastry chef, possibly a lot of experience.
- Be able to make both traditional and modern cakes and decorate cakes for the customers.
- English speaking (or Scandinavian): B1.

PLACE OF WORK: Flatdal, Norway

WORK CONDITIONS:

- permanent position, from September 2022, start after agreement
- full time, working hours between 10.00 am - 07 .00 pm. Work on Sunday and public holidays must be expected.
- Accomodation: helpful to find housing.
- Salary: wages in accordance with agreement

HOW TO APPLY:

If you are interested in this position, please e-mail your CV & Cover Letter **IN ENGLISH** to eures@agenziapiemontelavoro.it **before 30/08/2022**.