SABI SUSHI (https://sabi.no) is a continuously expanding Sushi chain in Scandinavia.

At the moment with 22 locations, from Take-Away shops to Diners, Restaurants and 2 Fine Dining Michelin starred Omakase (in Oslo and Stavanger). From 10 to 160 seats, you can have all types of experiences.

Due to this continuous expansion, we are opening up one more restaurant in Klepp, Røgaland after the Summer and are in a huge need for skilled Sushi Chefs.

Main tasks
- Prepare and/or plate Tempura, Maki Rolls, Nigiri and Sashimi, according to orders/Tickets
- Manage tickets according to time and coordinate a 3-7 people team
- Order fish, vegetables, dry goods and others that might be necessary
- Keep all stations clean at all the time, helping others when needed
- Research about new products and techniques related to the Japanese Culinary

Other responsibilities
- Control all the chefs/trainees in the kitchen when the Head Chef or Assistant are not present
- Always control the quality of all goods that are being used / served in the kitchen
- Measure temperatures, pH, among others and keep the HACCP manual up to date
- Cut and prepare all fish and vegetables for the sashimi station
- Receive supplier’s goods according to the chain system
- Control all the stations checking if there are any items missing for the day
- Always try to go above and beyond, exceeding customers and co-workers expectations

Required profile
- Minimum 5 years of experience as a Sushi Chef
- English language is needed

The company offers
- Permanent contract
- Full time working hours – 176 per month
- Salary: 190-210 NOK (ca. 18,5-20,4€) gross per hour
- Support in finding accommodation

How to apply: please send your CV + motivation (in English) to euresPToutgoing@iefp.pt to the attention of Maria José Comenda.

VERY IMPORTANT! write in the e-mail subject "589055357 – Sushi Chef"

Further info: Place of work: Jærhagen, Time commune, Røgaland - Bryne

Last application date July 21st 2021. Starting date: August 2021