



Position: CHEF DE PARTIE

Location: DANMARK (Fredericia)

Ti Trin Ned is situated at the harbor front in Fredericia's new district with a view to **Lillebaelt**. The production kitchen is new and well-functioning – and is supplemented by an open-service kitchen as part of the restaurant. We have been a one-star Michelin-restaurant since 2017 – and are driven by the ambition of continuous development and refinement. The cuisine is a fusion between significant personal style, sustainable green thoughts – and the constant strive for simplicity, nuances & characteristics.

Main tasks / responsibilities:

- Preparing and cooking the dishes at the restaurants focus on quality at all levels, with the vegetables, herbs, and fruits from our large garden at Himmerigskov, approximately 5 km from the restaurant.

Required profile:

- Qualifications as Chef (certificate)
- Work experience – minimum 1 year as chef
- Good English skills

The company offers:

- Permanent contract
- Full-time job (40 hours/week) – four days/week (Wednesday-Saturday)
- Salary starting from 26000-28000 DKK per month (gross)
- The employer offers help in finding accommodation

How to apply: send your CV and a short presentation by mail in English to Rainer Gassner rg@titrinned.dk with Cc to Clara Pratas euresPToutgoing@iefp.pt

VERY IMPORTANT! Refer ID DK43377191 – CHEF DE PARTIE in the e-mail subject.

Further info: Please contact Rainer Gassner by phone +4522922138

Start date of contract January 2023 – Application asap

EURES mobility supports may be available if you apply to this vacancy. Please check www.iefp.pt/eures