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

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**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](http://www.iefp.pt/eures)

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