



Position: CHEFS - spring/summer 2025

Location: Norway, SNARØYA

Are you looking for a seasonal job that gives you a combination of valuable experience and growth opportunities as well as direct access to spectacular nature and the chance to meet great people from all around the world?

Oustøen Country Club (OCC) has one of the country's most beautiful golf courses with a hotel / clubhouse (11 rooms) and a first-class restaurant and offers a dynamic working environment of club, events, weddings, and seminars. OCC is located on Oustøya, an island in the Oslo fjord.

Main tasks / responsibilities:

- Daily production of lunch and 3-6 course fine dining menus
- Banquets/weddings and events service

Required profile:

- Qualified chef or relevant experience in restaurant, hotel or catering
- Knowledge understanding of hygiene regulations
- Quality-conscious, efficient, motivated with a positive attitude
- IC food/HAACP
- Team player with good communication skills
- Good English orally and in writing
- Nice to have: Experience / ability to work with colleagues from different cultures

The company offers:

- Seasonal work - from 15th April - 30th September 2025 (note: if required, you can get assistance to find an off-season suitable position in the company restaurant network)
- Shift work, daytime, evenings – weekdays and weekends
- Salary range 210 to 240 NOK per hour (gross)
- Safe and solid employer with well-established routines
- Flexible, reasonable working hours
- Food while at work
- Accommodation is available on site and includes bed/bathroom, electricity, and Wi-Fi, electricity, shared bathroom, shared staff lounge

How to apply: please send a short intro and your cv to me at occ@occ.no and nidia.figueiredo@iefp.pt until **1st December 2024**

Further info: on the company: www.occ.no
on this job vacancy: EURES advisers Portugal nidia.figueiredo@iefp.pt

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