



Position: Chef a la carte

Location: NORWAY, Brevik

Restaurant Sjøloftet www.sjoloftet.no was established in 1983 and is a family-owned restaurant house with a unique and pictorial location on the dockside at Brevik harbour. Our goal is to be the first choice in our area for guests who are looking for good service and good food in a unique setting.

We have an international cuisine and offers a la carte menu with main emphasis on seafood, and meat in addition to pasta and our original pizza from our own bakery. Sjøloftet has four cars for delivering food and is a significant player in catering in both the private and corporate markets. We also have a good online-order system.

Main responsibilities:

- Participate in production, preparation and serving of food from our a la carte menu - both for the restaurant and take-away / delivery.
- Ensure that all food served is of the highest quality in terms of ingredients, taste, and presentation.
- Guide other support staff in the kitchen, such as pizza cooks / pizza drivers.
- Contribute to maintaining a good HACCP system for the kitchen in relation to cleaning, production, and food safety.

Required profile:

- Certificate as a chef with good knowledge of ingredients and HACCP
- Relevant experience from a la carte / restaurant kitchen - minimum 5 years
- Understanding of kitchen economy
- Fluent English (or Scandinavian)

Personal characteristics:

- Interested in food
- Gentle and outgoing, Service minded
- Flexible, Good collaboration skills – both with chefs and younger staff
- Ability to work quickly, independently, structured and systematically under pressure.
- Ability to give and receive constructive messages / guidance





The company offers:

- Salary - starting at 3.600€
- Pleasant working environment and a good concept
- Stable and safe job + Good wage conditions
- Staff apartment in walking distance from work for a low monthly cost
- Large kitchen that was renew in 2017

How to apply:

Please send application (CV and application letter in English) to kristian@sjoloftet.com and to euresPToutgoing@iefp.pt, with subject: A la carte chef, Sjøloftet.

Add references or recommendation letters. Describe your strengths and weaknesses in the kitchen. Feel free to share photos of dishes you have made that best represent your cuisine/ style/ experience/ interest. Let us know when you can start and how long you can work.

We can offer summer job but also possibilities for permanent position.

Applications and interviews with the employer will be handled on an ongoing basis Interview by telephone / WhatsApp

Further info: on the company <https://www.sjoloftet.no>

Deadline for apply: asap before **30.05.2024**

