



Position: Chef for Pakistani Restaurant (2)

Location: Norway (Stavanger)

We, Zouq Restaurant & Take away, are the largest Pakistani restaurant chain in Norway. Our menu consists of authentic Pakistani dishes with fresh taste. Everything we do in our restaurants is about one thing: Passion. The food we prepare is based on old family recipes and is completely free of shortcuts. It must be made the old-fashioned way and with heart, whether it is served in the restaurant or as take away and catering.

Main responsibilities:

- Cultural customs on food preparation
- Handle kitchen equipment according to the requirements, monitor the use of kitchen equipment and maintain kitchen equipment at correct temperature
- Prepare saucier and egg products for use in a dish
- Cook vegetable products and meat dishes
- Plan menus
- Store kitchen supplies
- Use cooking techniques, culinary finishing techniques and food cutting tools
- Compile cooking recipes

Required profile:

- Tandoor, BBQ, curry chef, handis, cold kitchen
- 5 years experience required
- Preferably speaking Urdu and/or Punjabi

The company offers:

- Permanent after trial period of 6 months
- The salary is 34000 NOK brutto per month (2909 EUR per month)
- Full time, 8 hours / day
- Company can include accommodation if needed

How to apply: Contact Rizwan Rafiq, rr@zouq.no, with Cc to Guilherme Silveira euresPToutgoing@iefp.pt

Further info: on the company: <http://www.zouq.no/>

Last application date: 30/06/2024

Please, quickly send your application, for the starting date is as soon as possible.



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

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