



Position: CHEF

Location: Norway, GEILO

Bardøla Fjelltun is an apartment hotel with top restaurants, a bar, a pool, a fitness centre and conference facilities. Bardøla has been a famous traditional mountain lodge since 1959, and we base our operations on the legacy of previously successful times. Our focus is on good food, top notch service and the genuine meeting between people. www.bardøla.no

Bardøla Fjelltun is looking for a passionate and skilled chef who loves cooking from the heart! We offer a unique workplace in the heart of Geilo mountains, with a focus on traditional ingredients, modern techniques and genuine culinary joy.

Required profile:

- You have a chef certificate or relevant kitchen experience.
- You enjoy working in a fast-paced environment.
- You are creative and quality-conscious.
- You are a team player with a positive attitude.
- You are interested in local and sustainable food.
- You speak and can work in English or a Scandinavian language.

The company offers:

- Full time, permanent position.
- Starting date: As soon as possible.
- Working days: weeks days, Saturdays, Sundays.
- Working time: shift; Daytime, evenings – 40 hrs pr week.
- Good development opportunities
- Staff accommodation if needed.
- Salary per hour from 221,28 up to 243,87 NOK pr hour (gross).

How to apply: Please send your application by email to rolf@bardola.no with copy to dora.silva@iefp.pt before 30-06-2025

Further info: please contact Mr Rolf Ingar Rotegård +47 32 09 41 00

Apply until 30-06-2025

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