



Position: CHEFS - spring/summer 2025

Location: Norway, ARENDAL

Hill Marina is a restaurant idyllically located by the guest harbour in Arendal city centre. Arendal is a beautiful town by the sea in southern Norway. The town has about 50,000 residents, but its population increases tenfold in the summer.

Hill Marina is only open during the summer season and specializes in Mediterranean cuisine.

***Now looking for skilled and passionate chefs who want to work
in a busy and exciting environment this summer***

Required profile:

- Experience as a chef, preferably from à la carte
- Is creative and passionate about cooking
- Is structured, efficient, and a good team player
- English, communicative level

The company offers:

- Seasonal work contract - from May to September 2025
- Shift work, all days of the week between 11:00 and 22:00. The opening hour of the restaurant is 12:00 to 21:00. Normal work hours for shift workers are 35,5 hours per week. Maximum working hours are 40 hours per week.
- Salary according to qualifications, from NOK 40,000 (3.400€) – 50,000 (4.250€) per month before tax
- A great working environment with skilled colleagues
- The opportunity to work with fresh, local ingredients
- A unique experience in a busy summer season
- The employer can assist with finding accommodation

How to apply: Please send your application and CV in English to halil@hillmarina.no and nidia.figueiredo@iefp.pt, as soon as possible, as applications will be processed continuously, the latest by 28.02.2025

Further info: on the company: <https://www.hillmarina.no/#hill>
on this job vacancy: EURES advisers Portugal nidia.figueiredo@iefp.pt and Norway Eli.Skaug.Syvbertsen@nav.no