Position: Cooks - spring/summer 2026

Location: Norway, SNARØYA

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.

Ideally, the company is looking for a couple to share accommodation as these are live-in positions due to the island location.

Main tasks / responsibilities:

- Daily production of lunch / 3-6 course fine dining
- Buffets for members/corporate partners, banquets/weddings and events
- Preparation and production of food
- Daily cleaning according to routines
- Various tasks in the kitchen

Required profile:

- 5 years' experience as a cook from a restaurant, hotel or catering
- Passion and interest in food
- Ability to work independently and in a team
- Good collaboration and communication skills
- Good English orally and in writing
- IK food/HAACP

The company offers:

- Seasonal work - from 15th April - 30th September 2026 (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 220 to 250 NOK per hour (gross)
- Safe and solid employer with well-established routines
- Accommodation is available on site and includes bed/bathroom, electricity and Wi-Fi, shared bathroom, shared staff lounge.

How to apply: Please send a cover letter and your cv, in English, to occ@occ.no and nidia.figueiredo@iefp.pt **until 15th December 2025**
Note: Applicants must have EU/EEA or Swiss citizenship or a valid work permit in Norway. Proof of eligibility must be included with the application

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