Position: SUSHI-CHEF
Location: NORWAY, Bodø

Ohma Asian Cooking is located in Bodø near the sea. The restaurant opened in 2013. We serve food from local ingredients inspired by taste from the Asian world. Ohma is a part of a larger restaurant chain in the city.

We are now looking for a Sushi-Chef, and we can offer work in a good working environment where the working day is varied with dishes à la carte, take away and catering.

Required profile:
- Focus on quality, hygiene, and precision;
- Desire to learn and to grow;
- Service attitude;
- Fluent in English and / or Scandinavian language;
- At least with 1 year experience as a Sushi-Chef

The company offers:
- Permanent Contract – Full-Time;
- Working hours: 35,5 hours / week. Shift work
- Negotiable salary starting at 205,00 NOK (Gross p/ hour) = (+/- 20,17 €)
- Employer can help with housing

Further info:
- on the company: https://www.ohma-asian.no
- on this job vacancy: Ana Paula Santos (EURES Adviser) by e-mail: paula.m.santos@iefp.pt

How to apply:
Send your CV in English + Cover Letter to euresPToutgoing@iefp.pt

Very important - please write in the subject of the email “Sushi-Chef - Norway”

Applications until May 1st
Interviews will be held through Skype or via other web conference media

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