



**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](mailto:paula.m.santos@iefp.pt)

**How to apply:**

Send your CV in English + Cover Letter to [euresPToutgoing@iefp.pt](mailto:euresPToutgoing@iefp.pt)

**Very important** - please write in the subject of the email "Sushi-Chef - Norway"

**Applications until May 1<sup>st</sup>**

Interviews will be held trough 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](http://www.iefp.pt/eures)