

## A LA CARTE CHEF IN NORWAY

(Brevik, Norway)

### JOB DESCRIPTION:

EURES Agenzia Piemonte Lavoro is looking for a la carte chef for a family-owned restaurant house with a unique and pictorial location on the dockside at Brevik harbour. The restaurant offers an international cuisine and a la carte menu with main emphasis on seafood, and meat in addition to pasta and original pizza from their own bakery. Moreover, it has four cars for delivering food and is a significant player in catering in both the private and corporate markets.

### Tasks:

- Participate in production, preparation and serving of food from our a la carte menu - both for the restaurant and take-away / delivery.
- Ensure that all food served is of the highest quality in terms of ingredients, taste, and presentation.
- Guide other support staff in the kitchen, such as pizza cooks / pizza drivers.
- Contribute to maintaining a good HACCP system for the kitchen in relation to cleaning, production, and food safety.

### SKILLS:

- Certificate as a chef with good knowledge of ingredients and HACCP
- Relevant experience from a la carte / restaurant kitchen - minimum 5 years
- Excellent cooking skills
- Understanding of kitchen economy
- Fluent English (or Scandinavian)
- CV and application letter in English

**PLACE OF WORK:** Brevik, Norway

### WORK CONDITIONS:

- Permanent contract or Seasonal contract
- Full time, 160 hours (winter/ low season) – Normally 180 hours+ (summer)
- Salary € 3.600 - 4.300 gross pr. month
- Accommodation: Staff apartment in close distance from work for a low monthly cost
- Pleasant working environment and a good concept, Stable and safe job, Good wage conditions, Large kitchen that was new in 2017

### HOW TO APPLY:

If interested, send your English CV with references or final certificates/ recommendation letter, describing your strengths and weaknesses in the kitchen, before 4th September 2025 to the e-mail [eures.recruiting@agenziapiemontelavoro.it](mailto:eures.recruiting@agenziapiemontelavoro.it) specifying the position you are applying for.

Feel free to share photos of dishes you have made that represent your cuisine/ style/ experience/ interest.

