

HEAD PASTRY CHEF IN NORWAY

JOB DESCRIPTION:

EURES Agenzia Piemonte Lavoro is seeking a HEAD PASTRY CHEF for a bakery located in the beautiful village Flatdal in Seljord, Norway. The bakery was started in 1924 and it has its own patisserie, where cakes like marzipancakes, napoleon cakes, wreath cake, cheesecake, wedding cakes, and other specialties are made on orders. They have 5 own outlets, and customers elsewhere in old Telemark County.

As pastry chef, you can make both traditional and modern cakes and decorate cakes for the customers.

SKILLS:

- Trained pastry chef, possibly a lot of experience.
- Language: English

PLACE OF WORK: Flatdal, Norway

WORK CONDITIONS:

- Permanent position, full time contract
- Working hours between 10.00 am - 07 .00 pm. Work on Sunday and public holidays must be expected.
- Salary: 19,26 EUR gross per hour, you will also have some additional salary every month, due to agreement.
- Accommodation: nice apartment for the employees, free of charge the first 3 months, after that 344 EUR per month

HOW TO APPLY:

If you are interested in this position, please e-mail your CV & Cover Letter **in English** to eures.recruiting@agenziapiemontelavoro.it before 03/03/2025.

