

PIZZA CHEF IN NORWAY

JOB DESCRIPTION:

EURES Agenzia Piemonte Lavoro is seeking a pizza chef for a restaurant located along the coast, a short drive from the nearest city, in Sjøterrassen. This popular destination offers concerts, motorshows, and various events, along with opportunities to relax on the beach or explore the guest harbor. The organization prioritizes a positive and energetic work environment, emphasizing employee well-being. A strong team dynamic is valued, with a focus on creating a workplace where all staff feel seen and appreciated. Working at Sjøterrassen provides the opportunity to contribute to memorable experiences for both guests and colleagues in an inspiring seaside setting.

As a pizza chef, you will be primarily responsible for the pizza section, working independently to create delicious, authentic pizzas. However, it is also important that you are part of a team and can assist your colleagues across the kitchen when needed. You will work closely with the head chef to maintain quality and efficiency, while also being a reliable team player during busy periods.

SKILLS:

- Quality Control
- Hygiene and Safety
- Stress Management
- Customer Service and Guest Satisfaction
- Language: speak English or scandinavian must.

PLACE OF WORK: Stathelle, Norway

WORK CONDITIONS:

- Working hours: 40 hours a week
- Start date: from May 14th to the end of August
- Salary: €20.98 per hour
- Accommodation: some of the staff will stay in a shared cabin, only five minutes' walk from the restaurant. The cabins are well-equipped with all necessary facilities for a practical and comfortable living experience.

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 28/02/2025.

