

N. 1 CHEF DE PARTIE IN NORWAY

JOB DESCRIPTION:

EURES Agenzia Piemonte Lavoro is seeking a Chef de Partie for a Hotel located in the heart of Telemark is a unique adventure hotel from 1894 built in the Norwegian dragon style. With 49 rooms, a majestic hall, historic lounges and a fine dining restaurant in original condition, this hotel is one of Norway's most distinctive hotels. The arboretum that surrounds the hotel and spreads down to the water in Victorian style is adding to the 19th century luxurious feeling. The hotel is open seasonally from April to October, and has its high season during the summer months.

We are looking for candidates who have experience from working their own station, both hot or cold. In the kitchen, you have responsibility for your own station and it is expected that you are both structured and can handle the stress that comes with working in a fine dining kitchen. They serve high end classic dinner service with set menus of four and six courses, À la carte and afternoon tea during lunch hours, Breakfast service.

SKILLS:

- Experience from similar positions, fine dining is a must
- You are a team player
- High work capacity
- Good collaboration skills and is solution-oriented
- Structured and responsible
- A positive attitude, genuinely interested in creating the best guest experience
- Fluent in English

PLACE OF WORK: Dalen, Telemark, Norway

WORK CONDITIONS:

- Average working hours of 7,5h per day
- Seasonal contract, Start date from: 15.04.202 until 01.07.2025, End date: 30.09.2025 or later
- Salary: from €16,76 per hour

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 15/05/2025.

