



Job Vacancy



HEAD CHEF IN RESTAURANT No3 (VR Grill & Bar AS) IN MO I RANA, NORLAND (NORWAY)

Description of the company

Nordic grill-restaurant & cocktail bar is located in Mo i Rana and is looking for a head chef.

They use a Josper charcoal-grill for most of the food and serve seasonal menus, primary a la carte but also bigger groups and parties.

Open 7 days a week, the kitchen is open from 11:00 am to 10:00 pm from Monday to Saturday and 2:00 pm to 9:30 pm on Sundays.

Website: www.no3.no

About the vacancy

We are seeking **1 Head Chef**:

- Responsible for the daily routines, in company with our CEO.
- Responsible for food production/purchases, stock control and hygiene in the kitchen
- High level of service and ensure of economical profitability
- Planning new season-based menus
- Setting up job router for the kitchen team



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Skills

- Chef education and relevant working experience, not necessarily as a head chef.
- Good English skills.
- Passion for food and cooking.
- Hard working, systematic and reliable.
- Good economical control and understanding.

Description of position

Working hours: both lunch and evening. You will be able to decide your own working hours after what's best for the restaurant.

Start date: 1st of July or earlier

Salary: tariff-based, after agreement

Other information: We will help you find accommodation and a permanent place to live.

How to apply?

Last day of application 20th June 2017

Send your CV to epost@no3.no Copy to eures.nordicos@sepe.es REF. HEAD CHEF NO3 NORLAND

Contact person: Robin Myren – telephone +47 484 72 902
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