



EURES ESPAÑA. Síguenos en



y en



SUECIA NECESITA CHEFS

CHEFS WANTED!!!



We are looking for you who put our guests in the center and are responsive to their needs. You have a good sense of service and can work independently and be effective. You care for detail and are careful.

As a chef you have overall responsibility for purchasing, food planning, hygiene and self-control. We are looking for you who have proven professional experience and great sense of responsibility. You are committed and structured as a person with good knowledge in cooking. You should be able to delegate the tasks in the kitchen in a clear and good way. Since the restaurant has a very high load at times, you must be very stress-resistant.

Your duties will mainly consist of cooking (both cold and hot cooking), grilling. The bulk consists of lunch service but we also have conferences and evening activities such as dinners and buffets. You are a trained chef with at least three to four years of professionalism, good computer skills and driving license.

For the right person there are good opportunities for further work beyond the main season.

Work on evenings and weekends are included and salary according to agreement. Selection is ongoing, so it is important that you submit your application as soon as possible, but no later than July 3, 2017.

Interesado/a?

Submit your application by personal letter, resume and references to jobb@nordensark.se mark the mail in the subject line with "Chef". [con copia a eures.nordicos@sepe.es](mailto:eures.nordicos@sepe.es) For questions about the service, contact Michael at: michael.lohr@nordensark.se

LAST APPLICATION DATE: 3-7-2017

NO DEJES DE VER NUESTRO WEBMINAR: "Como preparar un CV estilo sueco, para chefs":

<https://www.youtube.com/watch?v=w6Uw5JaOTbM&t=605s>



EURES ESPAÑA. Síguenos en



y

en

