

HOTEL AND RESTAURANT STAFF IN NORWAY

(Telemark, Norway)

JOB DESCRIPTION:

We are looking for staff for 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. The hotel is open seasonally from April to October, and has its high season during the summer months. After the end of the season, there are good opportunities for development and further work in the group for restaurant house in the city centre who can offer the best of an American diner and Norwegian summer food.

- **RESTAURANT MANAGER:** you are responsible for the daily operation of the gourmet Restaurant together with chef and F&B manager.
- **MAÎTRE D'HÔTEL:** you are responsible for high end classic dinner service with set menus of four or six dishes that are served in the restaurant.
- **WAITERS:** you are responsible for high end classic dinner service with set menus of four or six dishes that are served in the main dining room.
- **SOUS CHEF:** you are a central part of the management team in the kitchen, and you will assist our Executive head chef with the daily operations, such as menus, making orders, item counting and service.
- **CHEF DE PARTIE:** you have responsibility for your own station in the kitchen.
- **SOMMELIER:** you will work closely with the restaurant manager to ensure that our wine program is up to standard.
- **BARTENDER:** you will be responsible of daily operations of the exclusive bar of the hotel together with F&B Manager.
- **Housekeeper:** you have an eye for details and thrive in a structured and busy environment, you are efficient and work well in smaller teams.

SKILLS:

- Experience from similar positions
- High competence in etiquette and classic fine dining
- Detail oriented
- Lead with an example
- Knowledgeable and interested in food and drinks
- Good collaboration skills and is solution-oriented
- Structured and responsible
- Positive
- Fluent in English

PLACE OF WORK: Telemark, Norway

WORK CONDITIONS:



- Seasonal, starting from April to July until October.
- Average working hours of 7,5h per day.
- Salary: from 16 eur/per hour, based on role and experience.

HOW TO APPLY:

If you are interested in this position, please e-mail your CV & Cover Letter in English to eures@agenziapiemontelavoro.it before 28/02/2023.