

På Taket AS is a cafe/restaurant since 2004, it's a growing company where traditional food, fast food, homemade Italian pizza is served. It's situated in Sørkjosen in Northern Norway, with good connections by plane or bus and a lot of possibilities for outdoor activities like fishing in the river or at sea, hiking, skiing. På Taket AS is searching

Chefs (5, permanent positions)

preferably with vocational education and/or multi-year relevant experience for permanent or temporary positions over season. They can offer an exciting and busy job working where you are working both independently and in a team, they have a stable team of skilled chefs.

Good pay conditions (410.000 Norwegian Kroner pr. year) and desired start-up in August or as soon as possible, they can offer the possibility to work: 6 weeks on/4 weeks off, so that it is possible to travel home in your free periods if you want to!

Competence requirements:

Education and/or Experience as a chef

Desired competence: Driver's license Cat. B

HACCP – Routines (Food hygiene)

Language: Scandinavian and/or **English**

Soft skills:

Responsible

Delivering quality to our guests

Eye for detail

Good collaboration skills

Please send your CV in English only to: stine@pataket.no and cc eurespuglia@regione.puglia.it

På Taket AS Ringveien 2

9152 Sørkjosen (Norway)

Stine Iversen, owner

+47 46816319

Website: www.pataket.no