

## SEVERAL JOB OPPORTUNITIES IN DALEN HOTEL

<https://www.dalenhotel.no/en>

### NORWAY

Dalen 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, Dalen 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. The hotel is owned by Norwegian Hospitality Group AS, which also owns and operates 6 other hotels in the Oslofjord region and Strömstad in Sweden. After the end of the season at Dalen, there are good opportunities for development and further work in the group

They are currently searching for:

#### SOUS CHEF

As Sous chef you are a central part of the management team in the kitchen and you will assist Executive chef Mikael Öster with the daily operations, such as menus, placing orders, oversee inventory and service. You will also always be a role model for your colleagues in the kitchen and in the restaurant. Experience from fine dining is a plus.

Restaurant Bandak is a gourmet restaurant with high ambitions, and we serve classic French cuisine with the help of local products from Telemark and Norway.

#### About you

- Well trained and experienced chef from similar positions, fine dining is a plus.
- Passionate and hands-on leader that inspires the team to deliver on the highest level.
- You have a great attitude and positive energy that contributes to a healthy working environment.
- You are a structured and strategic leader that works smart and efficiently
- Genuinely interested in creating the best guest experience

- An exciting work environment on one of Norway's most famous and renowned hotel The possibility to work with a highly professional and motivated team Affordable staff housing and competitive conditions Staff benefits at NHG's hotels, and at De Historiske Hotel Good development and career opportunities in a growing company Work in what might be Norway's most beautiful surroundings **How to apply:**

Send your cv in ENGLISH to [work@dalenhotel.no](mailto:work@dalenhotel.no) and cc [eurespuglia@regione.puglia.it](mailto:eurespuglia@regione.puglia.it) quoting the specific position "SOUS CHEF"

**By 31.03.2023**

#### CHEF DE PARTIE

As Chef de Partie you are a central part of the kitchen and you will assist Executive chef Mikael Öster. You will also always be a role model for your colleagues in the kitchen and in the restaurant. You will have major responsibility on your station. Experience from fine dining is a plus.

Restaurant Bandak is a gourmet restaurant with high ambitions, and we serve classic French cuisine with the help of local products from Telemark and Norway.

#### About you

- Well trained and experienced chef from similar positions, fine dining is a plus.
- You have a great attitude and positive energy that contributes to a healthy working environment.
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**By 31.03.2023**

We are looking for an ambitious candidate to lead the restaurant team at the well-known fairytale hotel Dalen Hotel.

Dalen 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, Dalen Hotel is one of Norway's most distinctive hotels. The hotel is open seasonally from April to October and has its high season during the summer months.

Since the hotel's opening in 1894, Restaurant Bandak has had French cuisine on the menu and a classic serving style to meet the needs of Europe's travellers that frequented the hotel. The restaurant experience is still one of the great highlights for guests visiting the iconic Dalen Hotel.

As Restaurant Manager, you are responsible for the daily operation of Restaurant Bandak together with Head Chef Mikael Öster and F&B Manager Nacim Boudaoud. Restaurant Bandak is a gourmet restaurant with high ambitions where classic French cuisine is served with local products from Telemark and Norway. Our hotel breakfast is served both with a small buffet and as à la carte. Lunch and the gorgeous afternoon tea are both served in the salons and on the terrace overlooking lake Bandak and for dinner we serve set menus in the grand dining room.

#### About you

- Well trained and experience from similar positions
- Passionate and hands-on leader that inspires the team to deliver on the highest level
- Highly competent in etiquette and classic fine dining
- Knowledgeable and with a genuine interest in food and drinks
- You are a structured and strategic leader that works smart and efficiently
- Genuinely interested in creating the best guest experience

- An exciting work environment on one of Norway's most famous and renowned hotel The possibility to work with a highly professional and motivated team Affordable staff housing and competitive conditions Staff benefits at NHG's hotels, and at De Historiske Hotel Good development and career opportunities in a growing company Work in what might be Norway's most beautiful surroundings Send your cv in ENGLISH to [work@dalenhotel.no](mailto:work@dalenhotel.no) and cc [eurespuglia@regione.puglia.it](mailto:eurespuglia@regione.puglia.it) quoting the specific position "RESTAURANT MANAGER"

**By 31.03.2023** **RECEPTIONIST**

You greet the guests with a smile and welcome them back in time to 1894 when the hotel was built. Here with us the guest is in the center and as a receptionist you are central to make our guests feel like 19th century royalty.

About you:

- Team player
- Detail oriented
- Genuinely interested in creating the best guest experience
- Good collaboration skills and is solution-oriented
- Structured and responsible
- A positive attitude
- Experience from similar positions from previous
- Fluent in English, both spoken and in writing

- Driver's license is a plus
- An exciting work environment on one of Norway's most famous and renowned hotel The possibility to work with a highly professional and motivated team Affordable staff housing and competitive conditions Staff benefits at NHG's hotels, and at De Historiske Hotel Good development and career opportunities in a growing company Work in what might be Norway's most beautiful surroundings Send your cv in ENGLISH to [work@dalenhotel.no](mailto:work@dalenhotel.no) and cc [eurespuglia@regione.puglia.it](mailto:eurespuglia@regione.puglia.it) quoting the specific position "RECEPTIONIST"

**By 31.03.2023**

At night you take care of the hotel and its guests, and are responsible for the security of the house. You assist the receptionists and the restaurant with daily tasks, and prepares for the next day. The shift ends with driving the guests to MS Henrik Ibsen for an exclusive trip down the Telemark Canal.

About you:

- Team player
- Detail oriented
- Genuinely interested in creating the best guest experience
- Good collaboration skills and is solution-oriented
- Structured and responsible
- A positive attitude Experience from similar positions from previous workplace
- Fluent in English, both spoken and in writing
- Driver's license
- An exciting work environment on one of Norway's most famous and renowned hotel The possibility to work with a highly professional and motivated team Affordable staff housing and competitive conditions Staff benefits at NHG's hotels, and at De Historiske Hotel Good development and career opportunities in a growing company Work in what might be Norway's most beautiful surroundings Send your cv in ENGLISH to [work@dalenhotel.no](mailto:work@dalenhotel.no) and cc [eurespuglia@regione.puglia.it](mailto:eurespuglia@regione.puglia.it) quoting the specific position "NIGHT RECEPTIONIST"

**By 31.03.2023**

## **PORTIER**

As Portier you have a great responsibility. You are the first to welcome the guest, and the last to thank them for the visit, and welcome them back. During the guest's stay at the hotel, you meet the guest several times and are one of those with the most influence to make sure they have a unique experience.

About you:

- Team player
- Detail oriented
- Genuinely interested in creating the best guest experience
- Good collaboration skills and is solution-oriented
- Structured and responsible
- A positive attitude
- Experience from similar positions from previous
- Fluent in English, both spoken and in writing
- Driver's license is a plus
- An exciting work environment on one of Norway's most famous and renowned hotel The possibility to work with a highly professional and motivated team Affordable staff housing and competitive conditions Staff benefits at NHG's hotels, and at De Historiske Hotel Good development and career opportunities in a growing company Work in what might be

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**By 31.03.2023**

We are looking for ambitious sommeliers to take the restaurant team at the well-known fairytale hotel Dalen Hotel to new heights.

Dalen 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, Dalen Hotel is one of Norway's most distinctive hotels. The hotel is open seasonally from April to October and has its high season during the summer months.

Since the hotel's opening in 1894, Restaurant Bandak has had French cuisine on the menu and a classic serving style to meet the needs of Europe's travellers that frequented the hotel. The restaurant experience is still one of the great highlights for guests visiting the iconic Dalen Hotel.

As sommelier you will work closely with the restaurant manager to ensure that our wine program is up to standard. You will be coordinating orders of wine, setting daily wine packages, adding new wines for the wine list, and wine cellar. We arrange daily wine tastings for our hotel guests that you will be responsible for. During lunch and dinner service you will be a crucial part of the restaurant team.

About you:

- Well trained and experience from similar positions, fine dining is a plus.
  - High competence in etiquette and classic fine dining
  - Great attention to detail
  - Knowledgeable and genuinely interested in food and drinks
  - Good collaboration skills and is solution-oriented
  - Genuinely interested in creating the best guest experience
- 
- An exciting work environment on one of Norway's most famous and renowned hotel The possibility to work with a highly professional and motivated team Affordable staff housing and competitive conditions Staff benefits at NHG's hotels, and at De Historiske Hotel Good development and career opportunities in a growing company Work in what might be Norway's most beautiful surroundings Send your cv in ENGLISH to [work@dalenhotel.no](mailto:work@dalenhotel.no) and cc [eurespuglia@regione.puglia.it](mailto:eurespuglia@regione.puglia.it) quoting the specific position "SOMMELIER"

**By 31.03.2023**

## **MAITRE**

High end classic dinner service with set menus of four or six dishes that are served in the main dining room. À la carte and afternoon tea on the terrace during lunch hours. Breakfast service. Serving of wine, beer and alcohol-free pairings for all dishes. Ensure the quality of the daily operations Lead the waiters during service Be central in creating a good work environment Assist Restaurant Manager in training of staff Assist Restaurant Manager in cost control and staffing Skills: •

**About you**

- Experience from similar positions •
- High competence in etiquette and classic fine dining •
- Detail oriented •
- Knowledgeable and interested in food and drinks •
- Good collaboration skills and is solution-oriented •
- Structured and responsible •
- Positive •
- Fluent in English
- An exciting work environment on one of Norway's most famous and renowned hotel The possibility to work with a highly professional and motivated team Affordable staff housing

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**By 31.03.2023**

### **BAR TENDER**

As a bartender you will be responsible of daily operations of the exclusive bar of Dalen hotel together with F&B Manager Nacim Boudaoud. You will be responsible of creating new cocktail menus from local products from Telemark and Norway following trends. You will be ordering stock to the bar and do monthly inventories Skills: •

#### **About you**

- Experience as a bartender in a hotel is a plus •
  - Detail oriented •
  - Knowledgeable and interested in drinks and trends •
  - Good collaboration skills and is solution-oriented •
  - Structured and responsible •
  - Positive •
  - Fluent in English
- 
- An exciting work environment on one of Norway's most famous and renowned hotel The possibility to work with a highly professional and motivated team Affordable staff housing and competitive conditions Staff benefits at NHG's hotels, and at De Historiske Hotel Good development and career opportunities in a growing company Work in what might be Norway's most beautiful surroundings Send your cv in ENGLISH to [work@dalenhotel.no](mailto:work@dalenhotel.no) and cc [eurespuglia@regione.puglia.it](mailto:eurespuglia@regione.puglia.it) quoting the specific position "BARTENDER"

**By 31.03.2023**

### **WAITER**

High end classic dinner service with set menus of four or six dishes that are served in the main dining room. À la carte and afternoon tea on the terrace during lunch hours. Breakfast service. Serving of wine, beer and alcohol-free pairings for all dishes.

#### **About you**

- Experience as waiter, from fine dining is a plus •
  - Detail oriented •
  - Knowledgeable and interested in food and drinks •
  - Good collaboration skills and is solution-oriented •
  - Structured and responsible. •
  - Positive •
  - Fluent in English
- 
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**By 31.03.2023**