

Chef (seasonal) Sweden

Description

Kivikstrand Seaside hotel, on the south coast of Sweden, is looking for an experienced chef from *May 1st – September 30th 2025*. It is a small family-owned hotel with 13 boutique hotel styled rooms by the sea in Kivik, "The Provence" of Sweden, one hour train ride from Copenhagen airport.

The hotel has one beautiful dining room with a view of the sea where customers often go to visit to celebrate a special occasion. The staff consist of around *15 people* during the season with varying backgrounds and ages; there is a modern kitchen equipped with a rational oven and sous vide. The menu is mainly set with 2-3 dishes and matching wine packages always with focus on *high quality locally grown produce* Swedish meat and fish. Depending on the season, the average number of guests is 10-30 guests per night. The chef will be working together with a kitchen assistant or by him/herself depending on the number of clients.

Requisites: You are neat, punctual and have a cheerful mood, you are 25 or older and have references and photos of your work to show. The hotel is a small one, family-run meaning that teamwork, a nice and friendly atmosphere and mutual understanding are needed to run the whole hotel business .

Language: good level of English (if no Swedish)

Offer: Salary is negotiable depending on experience. From 16 Eur/h including holiday compensation and unsocial hours compensation. You will be working full time 40/week (or more depending on what you prefer). The employer will help the right applicant to find accommodation nearby.

How to apply: Send your application with CV, references and photos of some of your dishes. Recruitment is ongoing.

Send your cv in English (only, no Italian!) to anna@kivikstrand.se and cc eurespuglia@regione.puglia.it

