

Skigaarden

Sous-chef, Dagligstugu:

We are looking for a sous-chef with good experience in Nordic cuisine, starting at earliest convenience.

Our kitchen is based on nordic tradition, with emphasis on using local produce. We aim to be ecologic and sustainable, with high quality.

Dagligstugu is a busy place, with high turnover, but still with a focus on delivering quality dishes.

We need a positive and responsible chef who enjoys both leading a team and being part of it. You will have the responsibility with day to day operation in the kitchen, in additon to some responsibilites regarding admininistrational tasks.

You need to have a chefsertificate or experience equivalent to a certificate.

Scandinavian or fluent English is preferred.

For more info, send an mail to: hanne@storelia.no