

CHEF AND SOUS CHEF TO G.SWENSONS KROG, SWEDEN

Are you a trained and educated chef with at least 2 years of professional experience, looking for a seasonal position? Here is a chance to be part of a small team at a very busy summer restaurant which serves about 300 lunch guests and 300 dinner guests every day!

ABOUT US:

The small town of Torekov is known as one of Sweden's most popular summer destinations, located on the Bjäre peninsula in the south of Sweden, just two hours north of Malmö/Copenhagen. The area is characterized by its beautiful natural landscape, golf, hiking, tennis, boating, spa, restaurants and more. G Swensons is open 6 months per year and has an excellent reputation. We work closely with our local farmers and food producers, we strive to serve high quality food to a large scale of people every single day.

READ MORE AT WWW.SWENSONS.SE

ABOUT YOU:

We are looking for someone who is educated, experienced, purpose-driven, motivated and always ready to help the team. You should be highly committed to your profession and have a keen interest in developing your knowledge and craft with us and alongside us. We want someone who enjoys working in a smaller team at a personal family driven restaurant, where quality and authenticity are at the very core.

ABOUT THE POSITION:

- Full time (100%). Working hours will vary. Late June to mid August working hours are about 250 hours / month + tip.
- Salary by agreement. At minimum we follow the collective agreement of Swedens Visita Hrf (<https://www.hrf.net/>)
- Start as soon as possible. Staff accomodation is available!

APPLY NOW:

For inquiries or to send an application, please contact Alexander Falkheden, Manager at G. Swensons Krog Torekov
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