





EURES ESPAÑA. Síguenos en  y en 

Talented Chef with passion for cooking to Ekerum Resort in Öland- Sweden (Entrevistas en Barcelona)



Beautifully located on the island of Öland, in Southeast Sweden, Ekerum Resort Öland opened in 1990. It is a Four-Star hotel with over four hundred beds in various room categories as well as fourteen cottages. Ekerum Resort Öland is also well known for its restaurant's food quality, with around 170 seats. We also have a relaxation area with sauna and spa and a swimming pool. For those who enjoy sports, we have two golf courses, three paddle courts, two tennis courts, mountain bikes, running trails and boules.

Ekerum Resort Öland has around 100 employees during the high season and our guests are business travelers, conference delegates and leisure guests.

We are now looking for Chefs to join our team!

Main tasks

You prepare and cook main dishes, both cold and warm buffets. Everything from Swedish's classical dishes to À la carte menu and banquets are served.

You work both independently and with your colleagues.

The kitchen's main focus is on Swedish cuisine with influences from the Mediterranean cuisine. We use local products and work close to our local producers.

For the right person, we offer a stimulating and exciting job in a well-established kitchen, where culinary experiences for the guest is always at the center.

Requirements

You have at least 3-years work experience as a Chef.

You are genuinely interested in cooking and enjoy teamwork.

You are positive, can work independently and have a good eye for details.

You also are meticulous and used to work in a fast pace.

You see constant opportunities for development and improvement and are fluent in English.

Terms of employment

Full time positions, but working hours are varied and scheduled for daytime, evenings (more than daytime) and weekends.

Salary: individual salary based on experience and on the Swedish Collective Agreement.



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In addition to salary you will also be paid supplementary allowance for inconvenient and extra working hours. For talented À la carte Chefs, 6 years' experience, the salary is SEK 145-150/hour, in addition to supplementary allowance for inconvenient. We pay holiday allowances as well.

Duration: April 1st to October 30th, 2-3 positions
June 1st to August 30th, 2-3 positions

Accommodation: we have a house for our staff, and it is located just five minutes from our restaurant.

Interested? All applications will be treated continuously, so send your resume as soon as possible, to:

magnus.burhjerta@ekerum.com .(con copia a eures.nordicos@sepe.es) For more information, please visit our website www.ekerum.com

Consejos de utilidad:

Como preparar un CV y application letter "Swedish style": <http://goo.gl/mQXTBF> , y <http://goo.gl/O7r3Ej>