

Ledige stillinger

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Gudvangen Hotelldrift

v/ Olav Hylland

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Gudvangen Fjordtell is a modern Viking style hotel with 39 rooms, Restaurant 250 seats, Lunch restaurant 200 seats, cafeteria, outdoor restaurant, Vikingshop ,souvenir shop, Viking Shots bar, Cruise & Ferry harbour, and is situated by the Nærøyfjord in Sogn, the most narrow fjord in the world and is a UNESCO natural site.(45 km from Voss and 180 km from Bergen.) We have opened a Viking village 200 meters from Fjordtell. New this year; we are opening a shellfish restaurant and a Viking-food restaurant. From 2018 we are staying open all year and will need more permanent staff..

Chefs

For our new seafood restaurant we need 2 chefs. We will be serving king crab, snow crab, coastal carb, shrimp, lobster, fish chowder, seaweed soup, mussels, etc, as well as some fish dishes. We receive fresh fish 4-5 days a week.

For our Buffet restaurant we need 2 Chefs. We have renovated the old hotel in Gudvangen and have about 180 restaurant places. We have recently signed a new agreement with a cruise operator so we will be expanding for 500-600 sitting places. We emphasize a buffet with traditional Norwegian foods BUT in the same restaurant we also have a buffet with Asian food. Therefor we are looking for a chef with experience with Asian food. Earlier we have collaborated with Mandarin in Bergen, , a large importer of Asian foods, for teaching our own staff.

Gudvangen Fjordtel needs 3 new chefs. We have 350 sitting places and serve about 400 for lunch in groups from June to September. There is also a cafeteria with a lot of activity throughout the day. In the evening we become an a la cart restaurant. The hotel has approximately 80 beds and we are a restaurant for surrounding camping places. Her Norwegian traditional food is in focus.

New this year! We are building a new restaurant in the Viking Village. We need 2 chefs here. It has 300 sitting places inside the restaurant. Serving in the restaurant is to grouper and we have a café for individuals. The focus here is on Viking-foods. We are already built up our competence and look forward to teaching enthusiastic chefs that are new on the team.

We also have some catering to ships, yachts and events in the surrounding district. Here the menus are tailored to the exact wishes of the customer and menus range from NOK 300 to

2000 per person (290 -1850 EURO).

All new employees will be given some training in all the restaurants. Free rom and food for all seasonal employees.

We are from 2018 open all year. The best seasonal chefs will be offered permanent positions.

Pay

From NOK 28.000 per month according to skills/practice

Type position

Sesongarbeid/Permanent, Skiftordning, Heltid

Position from

20.04.2018

Position to

30.09.2018 /some permanent positions

Starting date as soon as possible and until the end of September

Contact person

Olav Hylland, tlf. +47 952 46 808

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Apply as soon as possible as we will review applications as they come in. Only candidates of interest will be contacted.

The working language is English

Apply by

20.03.18

Stillingsnummer: 1421-2018-02-17 (Oppgis ved kontakt med NAV)Kilde: Fra Eures

Place of work

Type of position

Aurland

Fast stilling, Sesongarbeid, Heltid

Number of positions Application deadline

9

20.03.2018