

Are you our new chef in the kitchen?

As a head chef at XL Group, you will lead and organize the work and staff in the kitchen. You are passionate about food and drink, can communicate with and follow up apprentices and are happy to contribute with commitment, knowledge, and curiosity in close collaboration with the rest of the team. Do you have a chef certificate and at least five years' experience as a chef, a strong work capacity, want to develop and speak fluent Norwegian/Scandinavian or English? Then we would like to hear from you!

Work tasks:

- Cooking and service in daily operation
- Establish and maintain IK food systems and HSE
- Cleaning and routines according to regulations
- Plan and implement menus
- Concept development and purchasing
- Duty list, follow-up, and control (in collaboration with the management)
- Training of new employees, chefs, and apprentices
- Occasional catering assignments

Qualifications:

- Minimum three years' experience as a chef, preferably management experience from other kitchens
- Knowledge of food and techniques
- Speak Norwegian/a Nordic language or good English
- Can work well in teams, but also independently and structured
- Experience from budget and financial management is an advantage, but not necessary

Personal qualifications:

- Outgoing and pedagogical thinking
- Structured and creative
- High implementation skills

We offer:

- Competitive conditions
- Family-friendly working hours
- Good development opportunities
- An opportunity to be on the owner's side in the long run
- A work in a company with non-profit purposes
- A workplace with ambitious goals and owners

About the XL Group

It all started with a dream. A dream to fill the streets of Ålesund with happy guests, strolling between different meeting places and being served local dishes of exceptional quality. Through the XL Group – a successful and well-established restaurant group in constant development – this dream has slowly, but surely become a reality.

The XL Group consists of several individual restaurant concepts characterized by high quality and competence. We want to create meeting places where locals, tourists and businesses thrive and in premises offering inspiration, creativity and tasteful food and drinks. Each restaurant runs its own concept and delivers this in a unique way. The restaurant concepts taking part in the XL Group are XL Diner, Happy Elefante, Milk Bar & Lounge, Kulinarisk Spiskammer, Foajé, and Food Company Catering.