

## **Are you our new chef?**

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

### **Work tasks:**

- Daily production
- Follow up daily routines in relation to HSE/IK food
- Working hours day and evening (rotating shift work)
- Be involved in the development of menus
- Take part in the serving and keep in touch with guests

### **Qualifications**

- Certificate as chef (if you are an unskilled, but experienced chef, this may compensate for a certificate)
- Experience from menu planning and ordering of goods
- Extensive knowledge of IK food
- Can speak and write English or a Scandinavian language

### **Personal qualifications**

- Creative and innovative
- Flexible regarding work tasks
- Motivated and wants to develop personal knowledge and skills
- A positive team player
- Precise and accurate
- Responsible and reliable
- Work well both independently as well as with others

### **We offer:**

- Competitive salary and pension scheme
- Good follow-up from the kitchen managers
- Work clothes

### **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.