

Are you our new sous chef?

We are looking for an enterprising and creative sous chef with an inspiring passion for food. You will be responsible for managing the kitchen when the chef is not present, and thus get a central role in the restaurant. Do you like to have control, work in a structured way, and have a good time at work? Here, you will be given responsibilities and tasks to develop you further together with a good team!

Work tasks:

- Menu planning
- Organize and delegate the production
- Contribute to the daily operation of the restaurant
- Ordering of goods and supplier contact
- Contribute to finding new and local producers
- Work closely with the headwaiter and booking department
- Participate in the training of apprentices
- Run à la carte as well as reception services

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
- Former experience as sous chef or a similar position is an advantage

Personal qualifications:

- Creative and innovative
- Flexible regarding work tasks
- Motivated and wants to develop personal knowledge and skills
- A positive team player with excellent coordinating and organizing skills
- 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.