

Vacancies at Norwegian Hospitality job days in Bologna and San Benedetto del Tronto. Please note that applicants can apply for all vacancies that they are qualified for, regardless of where they live or whether they meet at Bologna or San Benedetto del Tronto.

A complete presentation of each of the vacancies is available.

Company and vacancies	Type (period/permanent)	Description of employer	Job description	Skills required	Pay	Application and contact person
Flåm A/S, Fretheim Hotel A/S Waiters/waitresses/bartender www.visitflam.com www.fretheimhotel.no	Seasonal from spring 2019. 4 to 6 months. Some employees will be offered full-time permanent position at the end of the summer.	Flåm AS is one of Norway's leading travel organizations and largest travel destination outside the big cities. Flåm AS and related companies operate hotels, cafe, bakery, restaurants, the Flåm Railway and fjord sightseeing tours, a Visitor Centre and more. The collected revenue is approximately 500 million NOK. Today there are about 80 year-round employees and 200 seasonal workers. The business is thriving and constantly growing. Our core values are: Genuine, Competent, Unique, Service minded.	Waiters/waitress es/bartender: We offer competitive wages, good housing / accommodations in Flåm and a great work experience with many international colleagues in a wonderful part of Norway. Daily duties include breakfast service, serving set menus for lunch groups, a la carte for dinner guests and	Minimum 20 years old. Relevant work experience or formal training within the hospitality business. Work experience from a quality restaurant or 4-star/5-star hotel or resort. Able to communicate in English (middle level or advanced) Only applicants with a valid EU/EEA-citizenship	Salary: from 160-180 NOK pr hour (gross), depending on education and work experience. Full time work equals 154 hours pr month, but most seasonal workers are averaging higher than that.	Send application and CV via email as soon as possible and by 28.02.18. To contact person: Frode Skarpås, Operations manager, questions by email. frode.skarpas@fretheimhotel.no Tel. +47 48841601

		<p>Based on these values we are looking for positive, flexible and educated staff who are ready for a Norwegian adventure – in the most spectacular natural landscapes in Northern Europe.</p>	<p>general service tasks including taking payment from guests, enter orders into cashier system (Micros), setting up restaurant for various types of service, etc.</p> <p>A regular working week is normally around 40 hours, but during high season you may expect to work more,</p> <p>2 days off pr week.</p> <p>Some service staff work split shifts (morning+evening). Normally a shift lasts approx. 8 hours, including a 30 minute break some time during the shift.</p>			
Flåm A/S, Fretheim Hotel A/S Hotel receptionists www.visitflam.com www.fretheimhotel.no	Seasonal from spring 2019. 4 to 6 months. Some employees will be offered full-time permanent position at the end of the summer.	Flam AS is one of Norway's leading travel organizations and largest travel destination outside the big cities. Flam AS and related companies operate hotels, cafe, bakery, restaurants, the Flam Railway and fjord sightseeing tours, a Visitor	Hotel reception: We offer competitive wages, good housing / accommodations in Flam and a great work experience with many	Minimum 20 years old. Relevant work experience or formal training within the hospitality business. Work experience from a 4-star/5-	Salary: from 160-180 NOK pr hour (gross), depending on education and work experience. Full time work equals 154	Send application and CV via email as soon as possible and by 28.02.18. To contact person: Frode Skarpås, Operations manager, questions by email. frode.skarpas@fretheimhotel.no Tel. +47 48841601

		<p>Centre and more. The collected revenue is approximately 500 million NOK. Today there are about 80 year-round employees and 200 seasonal workers. The business is thriving and constantly growing.</p> <p>Our core values are: Genuine, Competent, Unique, Serviceminded. Based on these values we are looking for positive, flexible and educated staff who are ready for a Norwegian adventure – in the most spectacular natural landscapes in Northern Europe.</p>	<p>international colleagues in a wonderful part of Norway Receptionists: communicating with international guests, check-in/out, taking payments, some booking procedures, giving all kinds of information to our guests, answering requests by phone and email, etc.</p> <p>A regular working week is normally around 40 hours, but during high season you may expect to work more,</p> <p>2 days off pr week.</p> <p>Some service staff work split shifts (morning+evening). Normally a shift lasts approx. 8 hours, including a 30 minute break some time during the shift.</p>	<p>star hotel or resort.</p> <p>Able to communicate in English (middle level or advanced).</p> <p>Only applicants with a valid EU/EEA-citizenship</p>	<p>hours pr month, but most seasonal workers are averaging higher than that.</p>	
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<p>Briksdal Mountain lodge 6791 Oldedalen Stryn Norway <u>www.briksdal.no</u></p> <p>3 cooks</p>	<p>The mighty Briksdal Glacier is part of the Jostedal Glacier national park. From a height of 1200 meters the wild glacier drops right down into the narrow, fertile Briksdalen – a sight which attracts 300,000 visitors from all over the world every year.</p> <p>We can seat ca 550 guests at the same time. Most of our guests are pre-booked lunch groups. We serve buffè, set lunches, a la carte, sandwiches, cakes and snacks. We focus on good, honest food.</p> <p>We are located in a rural area of great natural beauty in western Norway. If you are interested in nature and hiking, this is a great area for you,</p>	<p>Most of our day is based around prepping for and executing the pre-booked lunches. But we do also have breakfasts and an a la carte menu for walk-in guests.</p>	<p>All applicants must be minimum 18 years old. Contracts are for 35,5 hours pr week.</p>	<p>Pay according to Norwegian tariffs. We provide basic accommodation for a small fee. Private bedroom, shared kitchen, bathroom. Free internet.</p>	<p>Contact: <u>andreas@briksdalsbre.no</u> for applications or for more information regarding the available positions.</p> <p>For more information regarding the destination; Visit: <u>www.briksdal.no</u> Watch: <u>www.youtube.com/watch?v=9vzb_nuDRyQ</u></p>
<p>Kongsvold Fjeldstue AS Dovrevegen 3663 N-7340 Oppdal</p> <p>1 Head chef</p> <p><u>www.kongsvold.no</u></p>	Time limited contract from the 1.st of March 2019 until end of season. Starting date 1.st of March 2019	Kongsvold Fjeldstue AS is a historical hotel with tradition from 1100 and buildings from 1720. Modern kitchen, 32 rooms with shower/wc. Reknown restaurant for 72 guests, serving breakfast, lunch	Run the kitchen on a daily basis. Menu planning with the owners. Food safety and cleaning routines.	Educated chef with experience from fine dining restaurants. English / Scandinavian language	NOK 40 000,- per month Free room, free meals (tax for one meal per day) Application as soon as possible, no later than 4.th of February 2019. Application and CV by mail to <u>post@kongsvold.no</u> Contact person: Knut J. Nyhus

		and classic 3-4 course dinner every day.			Working hours: 100%	+47 900 84 802 post@kongsvold.no
Kongsvold Fjeldstue AS Dovrevegen 3663 N-7340 Oppdal 2 Chefs www.kongsvold.no	Time limited contract from the 1.st of March 2019 until end of season. Starting date 1.st of March 2019	Kongsvold Fjeldstue AS is a historical hotel with tradition from 1100 and buildings from 1720. Modern kitchen, 32 rooms with shower/wc. Reknown restaurant for 72 guests, serving breakfast, lunch and classic 3-4 course dinner every day.	Run the kitchen on a daily basis. Menu planning with the owners. Food safety and cleaning routines		NOK 30 000,- per month Free room, free meals (tax for one meal per day) Working hours: 100%	Application as soon as possible, no later than 4.th of February 2019. Application and CV by mail to post@kongsvold.no Contact person: Knut J. Nyhus +47 900 84 802 post@kongsvold.no
Una Pizzeria & Bar Beddingen 14, 7042 Trondheim 1 Italian chef www.unapizzeria.no	Seasonal contract, fulltime, shift 160-170 hours per month Starting date Mid-April / 1.st of May 2019	Una Pizzeria e Bar is a laid back and popular restaurant and pizzeria in Trondheim. We have a capacity of 180 guests inside and 130 guests outside. We are a restaurant with high pace whereas we can serve about 1000 guests on a Saturday. The main focus of the restaurant is to have the perfect Italian pizza, and multiple delights such as pasta, meat and fish dishes. Our concept is plain and tasty dishes in grounded surroundings. The guest who comes to Una expects food made by Italian ingredients, served in a rustic way. The ambience in the restaurant is energetic and positive and the interior is rough	We are looking for one full time seasonal positions as chef. The everyday tasks will include everyday prep, preparing food from the a la carte menu, and following the HACCP-system requirements. We offer a full-time (160-170 hours pr month) position as chef working with pasta and/or grill section (depending on qualifications). We seek a person who is well-experienced with	Italian chef with certificate Work experience should be minimum 5 years Able to be understood and understand English	Approx.. 30.000 NOK per month (approx. 3100 EUR) (depending on qualifications and experience) The employer will assist with housing, the employee must pay monthly rent (approx. 500EUR)	Final application 25.02.19. December 2018. Send your CV to Helena Berg Iversen helena@restauranteritronheim.no Or apply at the portal: www.restauranteritronheim.no/soknad

		and urban. The ambiance is spread both from our chefs in the open kitchen, our smiling waiters and the enthusiastic guests.	Italian pasta and the Italian kitchen.			
Una Pizzeria & Bar Beddingen 14, 7042 Trondheim 1 Italian chef www.unapizzeria.no	Permanent contract, fulltime, shift 160-170 hours per month Starting date as soon as possible, or at the latest from mid-January 2019	Una Pizzeria e Bar is a laid back and popular restaurant and pizzeria in Trondheim. We have a capacity of 180 guests inside and 130 guests outside. We are a restaurant with high pace whereas we can serve about 1000 guests on a Saturday. The main focus of the restaurant is to have the perfect Italian pizza, and multiple delights such as pasta, meat and fish dishes. Our concept is plain and tasty dishes in grounded surroundings. The guest who comes to Una expects food made by Italian ingredients, served in a rustic way. The ambience in the restaurant is energetic and positive and the interior is rough and urban. The ambience is spread both from our chefs in the open kitchen, our smiling waiters and the enthusiastic guests.	We are looking for one full time permanent positions as chef. The everyday tasks will include everyday prep, preparing food from the a la carte menu, and following the HACCP-system requirements. We offer a full-time (160-170 hours pr month) position as chef working with pasta and/or grill section (depending on qualifications). We seek a person who is well-experienced with Italian pasta and the Italian kitchen.	Italian chef with certificate Work experience should be minimum 5 years Able to be understood and understand English	Approx.. 30.000 NOK per month (approx. 3100 EUR) (depending on qualifications and experience) The employer will assist with housing	Final application 20 th of December 2018. Send your CV to Helena Berg Iversen helena@restauranteritronheim.no Or apply at the portal: www.restauraanteritronheim.no/soknad
Wrightegaarden Torvet 16	Shifts and	Wrightegaarden is a	We are looking	The skills we	Min. 175 NOK	Applications:

3970 Langesund, Norway www.wrightegaarden.no 1 Pizza Chef	weekends, full-time during season (1 st May-end of Sept) Permanent contract is possible due to agreement. Min. 175 NOK pr hour (negotiable!)	concert venue with a restaurant and several bars. Through the summer season Wrightegaarden hosts many of the leading artists in Norway as well as International groups and artists. Our capacity is 2500 guests at the concert venue, the restaurant can dine 250 at the same time, and the bar capacity is about 300. The house is open 6 days a week, shows Aprox 4 days pr week. At Show nights we serve an international buffet, the rest is Ala carte and snack menus. We also do catering and barbecue in the venue some nights. We are about 60 happy people from many different countries working to run this place, and we do need a few more so don't hesitate to contact us for more info. In addition, we also run two other restaurants in the same village, that needs personnel.	for an experienced Pizza Chef to our restaurant.	require are: Passion for food, pizza, fresh ingredients and pizza baking, efficiency, flexibility, positivity, team player, customer relations and experience from Italian or international pizzerias. Excellent English as working language	pr hour (negotiable!)	Send CV and application to : job@wrightegaarden.no We will invite potential candidates for a test period (2/3 days) before the season starts where we cover the travel costs and accomadation. The working period during the summer we are helpful to find housing for a reasonable price.
Wrightegaarden Torvet 16 3970 Langesund, Norway www.wrightegaarden.no 1 Chef/Head Chef	Shifts and weekends, full-time during season (1 st May-end of Sept) Permanent contract is possible	Wrightegaarden is a concert venue with a restaurant and several bars. Through the summer season Wrightegaarden hosts many of the leading artists in Norway as well as International groups and	We are looking for an experienced chef/Head Chef to our restaurant.	The skills we require are: Passion for food, efficiency, flexibility, positivity, team player and experience from	Min. 180 NOK pr hour (negotiable!)	Applications: Send CV and application to : job@wrightegaarden.no We will invite potential candidates for a test period

	<p>due to agreement.</p> <p>Min. 180 NOK pr hour (negotiable!)</p>	<p>artists. Our capacity is 2500 guests at the concert venue, the restaurant can dine 250 at the same time, and the bar capacity is about 300. The house is open 6 days a week, shows Aprox 4 days pr week. At Show nights we serve an international buffet, the rest is Ala carte and snack menues. We also do catering and barbecue in the venue some nights. We are about 60 happy people from many different countries working to run this place, and we do need a few more so don't hesitate to contact us for more info.</p> <p>In addition, we also run two other restaurants in the same village, that needs personell.</p>		<p>Italian or international kitchens.</p> <p>English as working language.</p> <p>Chef Certificate!</p>		<p>(2/3 days) before the season starts where we cover the travel costs and accomadation.</p> <p>The working period during the summer we are helpful to find housing for a reasonable price.</p>
<p>Wrightegaarden</p> <p>Torvet 16</p> <p>3970 Langesund, Norway</p> <p>www.wrightegaarden.no</p> <p>2 Waiters/waitress/Head Waiter/Head Waitress</p>	<p>Shifts and weekends, full-time during season (1st May-end of Sept)</p> <p>Permanent contract is possible due to agreement.</p> <p>Min. 165 NOK pr hour (negotiable!)</p>	<p>Wrightegaarden is a concert venue with a restaurant and several bars. Through the summer season Wrightegaarden hosts many of the leading artists in Norway as well as International groups and artists. Our capacity is 2500 guests at the concert venue, the restaurant can dine 250 at the same time, and the bar capacity is about 300. The house is open 6 days a week, shows</p>	<p>We are looking for an experienced Waiter/waitress to our restaurant.</p>	<p>The skills we require are:</p> <p>Passion for food, wine and beverages, efficiency, flexibility, positivity, team player, customer relations and experience from Italian or international restaurants.</p>	<p>Min. 165 NOK pr hour (negotiable!)</p>	<p>Applications:</p> <p>Send CV and application to : job@wrightegaarden.no</p> <p>We will invite potential candidates for a test period (2/3 days) before the season starts where we cover the travel costs and accomadation.</p> <p>The working period during the summer we are helpful to find housing for a reasonable price.</p>

		Aprox 4 days pr week. At Show nights we serve an international buffet, the rest is Ala carte and snack menues. We also do catering and barbecue in the venue some nights. We are about 60 happy people from many different countries working to run this place, and we do need a few more so don't hesitate to contact us for more info. In addition, we also run two other restaurants in the same village, that needs personell.		Excellent English as working language.		
Wrightegaarden Torvet 16 3970 Langesund, Norway www.wrightegaarden.no 1 Sommelier	Shifts and weekends, full-time during season (1 st May-end of Sept) Permanent contract is possible due to agreement. Min. 165 NOK pr hour (negotiable!)	Wrightegaarden is a concert venue with a restaurant and several bars. Through the summer season Wrightegaarden hosts many of the leading artists in Norway as well as International groups and artists. Our capacity is 2500 guests at the concert venue, the restaurant can dine 250 at the same time, and the bar capacity is about 300. The house is open 6 days a week, shows Aprox 4 days pr week. At Show nights we serve an international buffet, the rest is Ala carte and snack menues. We also do catering and barbecue in the venue some nights.	We are looking for an experienced sommelier to our restaurant.	The skills we require are: Passion for food, wine and beverages, efficiency, flexibility, positivity, team player, customer relations and experience from Italian or international kitchens. Excellent English as working language.	Min. 165 NOK pr hour (negotiable!)	Applications: Send CV and application to : job@wrightegaarden.no We will invite potential candidates for a test period (2/3 days) before the season starts where we cover the travel costs and accomadation. The working period during the summer we are helpful to find housing for a reasonable price.

		We are about 60 happy people from many different countries working to run this place, and we do need a few more so don't hesitate to contact us for more info. In addition, we also run two other restaurants in the same village, that needs personnel.				
<p>Gloppen Hotell 6823 Sandane +47 57 86 53 33</p> <p>https://www.classicnorway.com/ hotels/gloppen-hotell/</p> <p>Mr. Dag Håkon Moen dagh@gloppenhotell.no</p> <p>1 waiter</p>	Temporary contract.	<p>Historic Gloppen Hotel is centrally located in Sandane, in the Nordfjord. The hotel's traditions go back to 1866 and hospitality and consideration for guests have always been important to us. From the very start salmon fishing was key to our operation. Fishermen still come every summer, but now our firm focus on local food and vast range of activities, is equally vital for our success.</p> <p>Gloppen Hotell is owned by Classic Norway Hotels. Classic Norway is a hotel chain consisting of some of Norway's most charming hotels and cabins. There are 15 hotels from Fevik in southern Norway to Lofoten in the north. The hotels in Classic Norway have individual features</p>	<p>Waiter 1</p> <p>Daily duties will include breakfast service, serving set menus for lunch and dinner groups and a la carte for dinner guests.</p> <p>Some service staff work split shifts (morning+evening). Normally a shift lasts approx. 8 hours, including a 30 minute break some time during the shift. Evening and weekend work must be expected</p>	<p>Minimum 20 years old. Relevant work experience and formal training. English as working language</p>	<p>From 171,15 per/hour Depending on your qualifications.</p> <p>We offer housing / accommodations and a great work experience in a wonderful part of Norway.</p> <p>4500,- NOK pr month (including accommodations and some meals)</p>	<p>Send CV and application nhotell.no</p> <p>via email dagh@gloppenhotell.no</p> <p>+47 95112139</p>

		<p>and character, but you will also find more common characteristics; "Personal hosting", "quality conscious" and "tailoring" will help us enchant the guests.</p> <p>https://www.classicnorway.com/classic-norway/</p>				
Håholmen Havstuer Atlanterhavsveien, N-6532 Averøy +47 71 51 72 50 Mr. Ketil Jentoft ketil@haholmen.no https://www.classicnorway.no/hotel/haholmen-havstuer/ 2 chefs	Temporary contract. In some cases you may be offered a full time position after the season. From approximately 01.05.19- 31.09.2019	<p>The hotel is an original cluster of houses, where the fishermen and their families lived from the 1700s.</p> <p>Håholmen Sea Cottages consists of 25 buildings, including the main building, meeting rooms, hotel rooms, a pub, a restaurant, and a museum. It is very inspiring to experience the coastal culture and nature from this little island. We serve fantastic food based on local ingredients. Håholmen is located at a small island.</p> <p>Håholmen Havstuer is owned by Classic Norway Hotels. Classic Norway is a hotel chain consisting of some of Norway's most charming hotels and cabins. There are 15 hotels from Fevik in southern Norway to</p>	<p>Daily duties will include breakfast service, serving set menues for lunch and dinner groups and a la carte for dinner guests. We serve a lot of fish and seafood.</p> <p>Some purchase and inventory control.</p> <p>Some service staff work split shifts (morning+evening). Normally a shift lasts approx. 8 hours, including a 30 minute break some time during the shift. Evening and weekend work must be expected.</p> <p>Boat transfer every hour: Takes from 5-10</p>	<p>Minimum 24 years old. Relevant work experience and formal training. English as working language.</p>	<p>From minimum 183,14 NOK pr hour (depending on your qualifications) We offer housing / accommodations and a great work experience in a wonderful part of Norway. From 3100,- to 3600,- pr month (including accomodations and some meals)</p>	<p>Send CV and application via email. ketil@haholmen.no Kjetil Jentoft telephone. +47 404 81 208 Application deadline 14.03.2019</p>

		Lofoten in the north. The hotels in Classic Norway have individual features and character, but you will also find more common characteristics; "Personal hosting", "quality conscious" and "tailoring" will help us enchant the guests.	minutes 40 hours / week. During high season you may expect to work more.			
Håholmen Havstuer Atlanterhavsveien, N-6532 Averøy +47 71 51 72 50 Mr. Ketil Jentoft ketil@haholmen.no https://www.classicnorway.no/hotell/haholmen-havstuer/ 2 waiters	Temporary contract. In some cases you may be offered a full time position after the season. From approximately 01.06.19- 31.09.2019	The hotel is an original cluster of houses, where the fishermen and their families lived from the 1700s. Håholmen Sea Cottages consists of 25 buildings, including the main building, meeting rooms, hotel rooms, a pub, a restaurant, and a museum. It is very inspiring to experience the coastal culture and nature from this little island. We serve fantastic food based on local ingredients. Håholmen is located at a small island. Håholmen Havstuer is owned by Classic Norway Hotels. Classic Norway is a hotel chain consisting of some of Norway's most charming hotels and cabins. There are 15 hotels from Fevik in southern Norway to	Daily duties will include breakfast service, serving set menus for lunch and dinner groups and a la carte for dinner guests. Some service staff work split shifts (morning+evening). Normally a shift lasts approx. 8 hours, including a 30 minute break some time during the shift. Evening and weekend work must be expected. Boat transfer every hour: Takes from 5-10 minutes.	Minimum 20 years old. Relevant work experience and formal training. English as working language.	From minimum 171,15 NOK pr hour (depending on your qualifications) We offer housing / accommodations and a great work experience in a wonderful part of Norway. From 3100,- to 3600,- pr month (including accomodations and some meals)	Send CV and application via email. ketil@haholmen.no Kjetil Jentoft telephone. +47 404 81 208 Application deadline 14.03.2019

		Lofoten in the north. The hotels in Classic Norway have individual features and character, but you will also find more common characteristics; "Personal hosting", "quality conscious" and "tailoring" will help us enchant the guests.				
Nyvågar Rorbuhotell Storvåganveien 26 8310 Kabelvåg +47 76 06 97 00 Lisa Blom <u>lisa@nyvagar.no</u> <u>https://classicnorway.no</u>	Temporary contract. In some cases you may be offered a full time position after the season. From approximately 01.06.19- 15.09.2019	Nyvågar Rorbuhotell is idyllically located at the Lofoten Sea, in the historically important area called Storvågan. Here we have comfortable and spacious fishing huts with hotel standard, and a restaurant in squire style. Bright meeting rooms with large windows provide an unobstructed view of the magnificent scenery outside. We serve fantastic food based on local ingredients and have a legendary aquavit attic. Nyvågar Rorbuhotell is owned by Classic Norway Hotels. Classic Norway is a hotel chain consisting of some of Norway's most charming hotels and cabins. There are 15 hotels from Fevik in southern Norway to Lofoten in the north. The	2 chefs Daily duties will include breakfast service, serving set menues for lunch and dinner groups and a la carte for dinner guests. We serve a lot of fish and seafood. Some purchase and inventory control. Some service staff work split shifts (morning+evening). Normally a shift lasts approx. 8 hours, including a 30 minute break some time during the shift. Evening and weekend work must be	Minimum 24 years old. Relevant work experience and formal training. English as working language.	From minimum 183,14 NOK pr hour (depending on your qualifications). We offer housing / accommodations and a great work experience in a wonderful part of Norway. From 3100,- to 3600,- pr month (including accomodations and some meals)	Last date of Application 01.03.2019 Send CV and application via email Contactperson. Lisa Blom +47 488 64 119 lisa@nyvagar.no

		<p>hotels in Classic Norway have individual features and character, but you will also find more common characteristics; "Personal hosting", "quality conscious" and "tailoring" will help us enchant the guests.</p> <p>https://www.classicnorway.com/classic-norway/</p>	<p>expected.</p> <p>Boat transfer every hour: Takes from 5-10 minutes.</p>			
<p>Strand Hotel Fevik Nedre Hausland 80, 4870 Fevik +47 37 25 000 00 Mr. Kjell Hansen https://www.classicnorway.no/hotel/strand-hotel-fevik/ kjell@strandhotelfevik.no 2 chefs</p>	<p>Temporary contract from 01.05.19- 31.09.19.. 40 hours/week. During high season you can expect to work more.</p>	<p>Ever since 1937, Strand Hotel Fevik has emerged as an exotic sanctuary in the archipelago. The hotel has had a magical attraction to people from far and near, and several famous names have visited the hotel and contributed to exciting stories. The architecture of the modern new building has been erected in full harmony with the historical part, and from the southernmost nicest banquet hall you can enjoy the views of the sea and soft dunes just outside the doors. With a nice wellness department, this is probably the closest to a Mediterranean holiday in Norway. Strand Hotel Fevik is owned by Classic Norway Hotels. Classic Norway is a hotel</p>	<p>2 Chefs</p> <p>Daily duties will include breakfast service, serving set menus for lunch and dinner groups and a la carte for dinner guests. We serve a lot of fish and seafood.</p> <p>Some purchase and inventory control.</p> <p>Some service staff work split shifts (morning+evening). Normally a shift lasts approx. 8 hours, including a 30 minute break some time during the shift. Evening and weekend work must be</p>	<p>Minimum 24 years old.</p> <p>Relevant work experience and formal training. English as working language.</p>	<p>From minimum 190,- NOK pr hour (depending on your qualifications).</p> <p>We offer housing / accommodations and a great work experience in a wonderful part of Norway.</p> <p>From 2700,- pr month and 50,- NOK for hot meal</p>	<p>Last date of application: 01.03.2019 Send CV and application via email. kjell@strandhotelfevik.no Kjell Hansen +47 91197589</p>

		<p>chain consisting of some of Norway's most charming hotels and cabins. There are 15 hotels from Fevik in southern Norway to Lofoten in the north. The hotels in Classic Norway have individual features and character, but you will also find more common characteristics; "Personal hosting", "quality conscious" and "tailoring" will help us enchant the guests.</p> <p>https://www.classicnorway.com/classic-norway/</p>	expected.			
<p>Hotel Utsikten Gerianger 6216 Geiranger +47 71 26 96 60 Mr.Frode Rorvik Frode.rorvik@classicnorway.no https://www.classicnorway.com/hotels/hotel-utsikten-geiranger/</p> <p>Cook plus head Chef</p>	<p>Temporary contract. From approximately 01.05.19- 30.09.2019</p>	<p>Hotel Utsikten, Geiranger, has been located here since 1893. Hotel Utsikten Geiranger is open from May to September. Guests arrive from all over the world to visit this unique fjord landscape. The hotel is also a popular venue for weddings, anniversaries, courses, and corporate events.</p> <p>Classic Norway is a hotel chain consisting of some of Norway's most charming hotels and cabins. There are 15 hotels from Fevik in southern Norway to Lofoten in the north. The hotels in Classic Norway</p>	<p>Cook and Head Chef 1 + 1</p> <p>Daily duties will include breakfast service, serving set menus for lunch and dinner groups and a la carte for dinner guests. Purchase and inventory control for Head chef position. Some service staff work split shifts (morning+evening)</p>	<p>Minimum 22 years old. Relevant work experience and formal training. English as working language.</p>	<p>From minimum 183,14 NOK pr hour (depending on your qualifications) We offer housing / accommodations and a great work experience in a wonderful part of Norway. 3510,- pr month (including accomodations and some meals)</p>	<p>Application deadline 01.03.2019. Send application via email Frode.rorvik@classicnorway.no Frode Rorvik +47 71 26 96 60</p>

		<p>have individual features and character, but you will also find more common characteristics; "Personal hosting", "quality conscious" and "tailoring" will help us enchant the guests.</p>	<p>g). Normally a shift lasts approx. 8 hours, including a 30 minute break some time during the shift. Evening and weekend work must be expected. 40 hours / week. During high season you may expect to work more.</p>			
<p>Hotel Utsikten Geiranger 6216 Geiranger +47 71 26 96 60 Mr.Frode Rorvik Frode.rorvik@classicnorway.no https://www.classicnorway.com/hotels/hotel-utsikten-geiranger/ <u>3 waiters</u></p>	<p>Temporary contract. From approximately 01.05.19- 30.09.2019 40 hours / week. During high season you may expect to work more.</p>	<p>Hotel Utsikten, Geiranger, has been located here since 1893. Hotel Utsikten Geiranger is open from May to September. Guests arrive from all over the world to visit this unique fjord landscape. The hotel is also a popular venue for weddings, anniversaries, courses, and corporate events.</p> <p>Classic Norway is a hotel chain consisting of some of Norway's most charming hotels and cabins. There are 15 hotels from Fevik in southern Norway to Lofoten in the north. The hotels in Classic Norway have individual features and character, but you will also find more common</p>	<p>Waiters 3 Daily duties will include breakfast service, serving set menus for lunch and dinner groups inventory control for Head chef position. and a la carte for dinner guests. Some service staff work split shifts (morning+evening). Normally a shift lasts approx. 8 hours, including a 30 minute break some time during the shift. Evening and weekend work must be</p>	<p>Minimum 22 years old. Relevant work experience and formal training. English as working language</p>	<p>Hotel Utsikten Geiranger From minimum 171,15 NOK pr hour (depending on your qualifications) We offer housing / accommodations and a great work experience in a wonderful part of Norway. 3510,- pr month (including accomodations and some meals)</p>	<p>Application deadline 01.03.2019. Send application via email Frode.rorvik@classicnorway.no Frode Rorvik +47 71 26 96 60</p>

		characteristics; "Personal hosting", "quality conscious" and "tailoring" will help us enchant the guests.	expected.			
Valldal Fjordhotell Grandegata 30, 6210 Valldal +47 70 33 46 00 www.classicnorway 2 chefs	Temporary contract. In some cases you may be offered a full time position after the season.	The hotel is located in the tourist route between two of Norway's most famous tourist destinations; Geiranger and Trollstigen, right in the center of Valldal. The hotel is located at the very end of Valldøla, with stunning views of the Norddalsfjord and Syltefjellet. The area is ideal for mountain hiking, as well as kayaking or relaxing boat trips on the fjord. Valldal Fjordhotell is owned by Classic Norway Hotels. Classic Norway is a hotel chain consisting of some of Norway's most charming hotels and cabins. There are 15 hotels from Fevik in southern Norway to Lofoten in the north. The hotels in Classic Norway have individual features and character, but you will also find more common characteristics; "Personal hosting", "quality conscious" and "tailoring" will help us enchant the guests.	Chef 2 Daily duties will include breakfast service, serving set menus for lunch and dinner groups and a la carte for dinner guests. We serve a lot of and seafood fish. Some purchase and inventory control. Some service staff work split shifts (morning+evening). Normally a shift lasts approx. 8 hours, including a 30 minute break some time during the shift. Evening and weekend work must be expected.	Minimum 24 years old. Relevant work experience and formal training. English as working language.	Valldal Fjordhotell From minimum 183,14 NOK pr hour (depending on your qualifications) We offer housing / accommodations and a great work experience in a wonderful part of Norway. 3500,- NOK pr month (including accomodations and some meals)	Send CV and application via email. lise@valldalfjordhotell.no Lise Sandøy +47 975 03 347

Herr og Fru A/S Ørsnesalleen 31, 3120 Nøtterøy Web: https://herrogfru.no/ 1 chef	Shifts, 100 % position Permanent position	Herr og Fru is located at Notteroy close to Tonsberg. We are running concept of restaurant, sales of fine foods and catering. We import most of our foods from Italy. We are about to establish a restaurant and event-concept in a large countryside house at Notteroy. Notteroy is located about 100 km southwest of Oslo. Summertime, the district is well known tourist-area. Within 30 minutes by car there are an international airport, and ferries to Denmark and Sweden.		Skills required: Education or documented experience as chef Manager skills English Positive attitude Flexible Team-worker A chef with his/her family interested in living in the countryside running the place for tourists and guests is very much welcome to contact us.	Salary according to your qualifications and Norwegian regulations. We have accommodation available	Application and contact person Send by e-mail : christian@herrogfru.no by February 16.2019 Christian Wernersen: tel.+47 911 22 981
Quality Hotel Grand Farris 3251 LARVIK Web: https://www.nordicchoicehotels.no 1 gelato manager	Seasonal Shifts, 70 % position 15. May - 30. August 2019	Quality Hotel Grand Farris is a full service conference-hotel situated by the pier in the heart of Larvik. PAKKHUSET is the hotels summer-restaurant perfectly located at the very pier. Larvik is located by the coast 130 km southwest of Oslo and is one of the two districts with most	Job description: making gelato, developing the concept and selling gelato	Skills required: English Positive attitude Flexible Team-player Considerable experience in making gelato	Salary according to Norwegian regulations. Minimum NOK 162 (approx.16 Euro/hour). We have accommodation available	Send by e-mail : lilly.skow.roed@choice.no by February 16. 2019 Lilly Skow Roed: tel.+47 95 86 50 11

		tourists, summer-houses and caravan-tourism in Norway. Within 20 minutes by car there are an international airport, and ferries to Denmark and Sweden				
Quality Hotel Grand Farris 3251 LARVIK Web: https://www.nordicchoicehotels.no 1 pizza cook	Seasonal Shifts, 70 % position 15. May - 30. August 2019.	Quality Hotel Grand Farris is a full service conference-hotel situated by the pier in the heart of Larvik. PAKKHUSET is the hotels summer-restaurant perfectly located at the very pier. Larvik is located by the coast 130 km southwest of Oslo and is one of the two districts with most tourists, summer-houses and caravan-tourism in Norway. Within 20 minutes by car there are an international airport, and ferries to Denmark and Sweden	Making Italian pizza using wood-firing oven.	Education or documented experience as cook or pizzabaker English Positive attitude Flexible Team-worker Effective - we sell about 250 pizzas a day	Salary according to Norwegian regulations. Minimum NOK162 (approx. 16 Euro/hour). We have accommodation available	Application and contact person Send by e-mail : lilly.skow.roed@choice.no by February 16.2019 Lilly Skow Roed: tel.+47 95 86 50 11
Unike Hoteller Midtåsveien 2a, 3226 Sandefjord Web: https://unikehoteller.no cook	Shifts, 100 % position 1. June - 30. August 2019	Unike Hoteller is a new hotel concept and hotel chain. Our idea is to recreate some of the old greatness, a dignified atmosphere, and to keep the traditions in our hotels alive. There are five hotels in our chain of hotels in Vestfold og Telemark counties. Our hotels are Hotel Wassilioff in Stavern, Hotel Kong Carl in Sandefjord,	A la carte cook	Skills required: Education or documented experience as cook English Positive attitude Flexible Team-worker Effective	Salary according to your qualifications and Norwegian regulations. Minimum NOK 162 (approx. 16 Euro/hour).	Send by e-mail : morten@unikehoteller.no by February 16.2019 Morten Christensen: tel.+47 917 28 243

		<p>Grand Hotel in Åsgårdstrand, Midtåsen in Sandefjord og Seljord Hotel in Seljord, Telemark.</p> <p>We are looking for Italian cook to our hotels by the sea 90 – 130 km southwest of Oslo. Summertime, the district is well known tourist-area with a large amount of summer-houses and caravan-sites. Within 30 minutes by car there are an international airport, and ferries to Denmark and Sweden.</p>			We have accommodation available	
Unike Hoteller Midtåsveien 2a, 3226 Sandefjord Web: https://unikehoteller.no/ Pizza cook	Shifts, 100 % position 1. June - 30. August 2019 Job description: Pizza cook	<p>Unike Hoteller is a new hotel concept and hotel chain. Our idea is to recreate some of the old greatness, a dignified atmosphere, and to keep the traditions in our hotels alive.</p> <p>There are five hotels in our chain of hotels in Vestfold og Telemark counties. Our hotels are Hotel Wassiloff in Stavern, Hotel Kong Carl in Sandefjord, Grand Hotel in Åsgårdstrand, Midtåsen in Sandefjord og Seljord Hotel in Seljord, Telemark.</p> <p>We are looking for Italian pizza cook to our hotels by the sea 90 – 130 km</p>	Pizza cook	Education or documented experience as pizzabaker English Positive attitude Flexible Team-worker Effective	Salary according to your qualifications and Norwegian regulations. Minimum NOK 162 (approx. 16 Euro/hour)	Send by e-mail : morten@unikehoteller.no by February 16.2019 Morten Christensen: tel.+47 917 28 243

		<p>southwest of Oslo. Summertime, the district is well known tourist-area with a large amount of summer-houses and caravan-sites. Within 30 minutes by car there are an international airport, and ferries to Denmark and Sweden.</p>				
Unike Hoteller Midtåsveien 2a, 3226 Sandefjord Web: https://unikehoteller.no/	Waifer Shifts, 100 % position 1. June - 30. August 2019 Job description: Waifer	<p>Unike Hoteller is a new hotel concept and hotel chain. Our idea is to recreate some of the old greatness, a dignified atmosphere, and to keep the traditions in our hotels alive.</p> <p>There are five hotels in our chain of hotels in Vestfold og Telemark counties. Our hotels are Hotel Wassilioff in Stavern, Hotel Kong Carl in Sandefjord, Grand Hotel in Åsgårdstrand, Midtåsen in Sandefjord og Seljord Hotel in Seljord, Telemark.</p> <p>We are looking for waiters for our hotels by the sea 90 – 130 km southwest of Oslo. Summertime, the district is well known tourist-area with a large amount of summer-houses and caravan-sites. Within 30 minutes by car there are an international</p>	waiter	Education or documented experience as waiter English Positive attitude Flexible Team-worker Effective	Salary according to your qualifications and Norwegian regulations. Minimum NOK 162 (approx. 16 Euro/hour)	Send by e-mail : morten@unikehoteller.no by February 16.2019 Morten Christensen: tel.+47 917 28 243

