



EURES ESPAÑA. Síguenos en



y en



SUECIA NECESITA CHEFS:



GRÄNSÖ SLOTT

www.granso.se

Chef de partie/ Junior Sous-Chef

Gränsö Castle is located in Västervik, in the South East of Sweden. It is a modern Castle resort, with a four-star superior hotel, a Spa, a Castle Restaurant and a charming Castle Café. At Gränsö Slott's restaurant, we serve modern and classic food made from scratch, with ingredients from our local producers. Gränsö Castle is located on a peninsula, surrounded by sea and land which is a great inspiration to our cooking.

We are now looking for a Chef de partie to our restaurant. Besides being an experienced Chef de partie, we expect you even to be god at organizing and bringing structure in a kitchen. This position requires you to have a god understanding of an à la Carte restaurant as well as the planning and execution of lunches and banquets.

Main tasks/responsibility

As Chef de partie, your main task is to assist the Sous Chef in the planning and preparation of the menu. At the same time, we expect you to be able to manage evenings, lunches or weddings, on your own.

Collaboration and mutual respect are values we share in the kitchen and hope that you do the same.

Krav/ Essential requirements:

Education and experience as a Cook

Experience at least 5 years in fine dining.

God hygiene knowledge

Positive, creative and service minded

We attach great importance to social skills and team feeling.

Fluent in English.

Arbetsort/ *Place of work:*

Västervik

Arbetstid/ *Hours per week:*

Full time, 40hours/week

Varaktighet/ *Contract:*

(tillsvidare- eller
tidsbegränsad)

Permanent with six months probatory period



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(*permanent, temporary*):

Startdatum/ *Starting date*:

As soon as possible

Lön/ *Salary*:

Individual salary based on the Swedish Collective Agreement. In addition to the salary, we pay supplementary allowance for inconvenient and extra working hours.

INTERESTED? please send your CV and cover letter to in English to jamie@granso.se con copia a eures.nordicos@sepe.es

Como preparar un CV y application letter "Swedish style": <http://goo.gl/mQXTBF> , y <http://goo.gl/O7r3Ej>

NO DEJES DE VER NUESTRO WEBMINAR: "Como preparar un CV estilo sueco, para chefs":

<https://www.youtube.com/watch?v=w6Uw5JaOTbM&t=605s>