

Chef at the Bistro at Torekov Hotel

We are looking for a trained and educated chef who has at least 4 years of professional experience for a permanent position in our restaurant.

About us:

Out on the beautiful Bjäre peninsula, Torekov Hotel is located just a few golf drives away from the port of Torekov. We are open all year round to host visitors of all kinds, everything from nature lovers, spa guests, conference guests, golfers and à la carte guests passing through the area. Our Bistro has maintained an excellent reputation throughout its distinguished career, and we have always followed our own clear vision of what we're working towards as we greet our guests with unparalleled food, service, and hospitality. The restaurant seats up to 90 people and is nestled on a serene and beautiful spot overlooking the nearby sea. We always work closely with our local farmers and food producers, constantly reaffirming our passion for using locally produced and in-season ingredients in all of our dishes. We always aim to distinguish ourselves from the crowd with every single dish that comes out of our kitchen: whether it's sushi, bbq or à la carte, we want the dining experience for all of our guests to be unique and unforgettable.

www.torekovhotell.se

About the Bjäre Peninsula:

The Bjäre peninsula is located in southern Sweden, about two hours away from Copenhagen. Those who live here lovingly refer to the place as "the Tuscany of Sweden". The Bjäre Peninsula affords nearly endless possibilities for enjoying the fabulous swaths of nature the area encompasses. Running, hiking and cycling are major activities that attract tourists from all over but are also huge passions for those who live here. The surrounding sea is just as essential to the character of the peninsula: lobster fisherman out on the autumn waters, kite and wind surfers chasing waves all year around, and boat excursions of all kinds. Plus, the area is dense with premier golf courses. At the Torekov GK you can play a fun and challenging round of golf any time of year (but often you'll feel as if you're playing on summer greens). By Hallandsås we pick mushrooms such as chanterelles and Karl-Johans (also known as penny buns), while in the nearby fields we harvest fresh broccoli, corn, kale, strawberries, potatoes, and asparagus. Here we always strive to maintain a quality of life that nourishes both the body and soul.

About you:

We are looking for someone who is educated, experienced, purpose-driven, motivated and always ready to help the team. You should be highly committed to your profession and have a keen interest in developing your knowledge and craft with us and alongside us. We want someone who enjoys working in smaller teams at a highly personal hotel where quality and authenticity are at the very core of everything we do, as these are the very pillars of the Torekov Hotel.

If you enjoy nature, golf, tennis, fishing, exercise and tending to your health (as well as some more festive occasions), then Bjäre is the perfect place for you.

About the position:

Type of employment: Full time (100%)

Working hours: Working hours will vary

Timeline: As soon as possible. Selections and interviews will be conducted continually.

Salary: By agreement according to contract.

Accommodations are available!

Contact:

For inquiries or to send an application, please contact Oliver Nilsson, Head of Torekov Hotel. [Email: oliver.nilsson@torekovhotell.se](mailto:oliver.nilsson@torekovhotell.se) (enviando copia a eures.nordicos@sepe.es)

Mobile: +46 706 80 66 17

We look forward to your application!



Consejos de utilidad: Como preparar un CV y application letter “Swedish style”: <http://goo.gl/mQXTBF> ,
y <http://goo.gl/O7r3Ej>