

NORVEGIA

Profilo	Cuoco esperto (pasta chef) Ottima conoscenza della lingua inglese
N. posti	1
Azienda	FRATI as – ristorante italiano www.frati.no
Località	Trondheim, contea di South Trondelag (Mid-Norway)
Offerta	<p>Trattoria e pizzeria gestita da due fratelli baresi ricerca con urgenza n. 1 Cuoco italiano esperto di pasta fresca (almeno cinque anni) con i requisiti per ottenere l'HACCP.</p> <p>Si offre contratto a tempo indeterminato full time, il lavoro è organizzato su più turni.</p> <p>Salario compreso tra 2.700 e 3.700 euro mensili lordi, commisurato alle reali competenze ed esperienze professionali.</p> <p>Il datore di lavoro offrirà assistenza per trovare l'alloggio (è possibile fittare casa con un importo massimo di 600 euro al mese, il ristorante è in centro ed è facilmente raggiungibile da ogni parte della cittadina)</p>
Per candidarsi	Inviare CV professionale =IN INGLESE= a kitchen.crew@restauranteritrondheim.no con in oggetto: "Pasta Chef #eurespuglia"
Responsabile di selezione	Ms. Helena Berg Iversen – infotel +47 47315272 (helena@unapizzeria.no)
Fonte	Hege Halstadtro – NAV Ostbyen
Codice da citare	16031610000265
Scadenza	15 dicembre 2016

PASTA CHEF - 1 impiego New

Norvegia. 1 giorni fa

Categoria: Cuochi

Descrizione:

In August 1973 we opened an Italian restaurant in Trondheim (www.trondelag.com/en). This became the first trattoria e pizzeria in Trondheim. The restaurant is family driven, and established by two Italian brothers from Bari. They wanted to give Trondheim the Italian spirit thru food, wine and service. The restaurants main focus is the Italian cuisine, with multiple delights such as pasta, pizza, meat and fish dishes. At day time, our restaurant makes most pizza and pasta, while the evenings the main focus is the meat dishes. We also make our own pasta in the restaurant and have our own brewery. Our company holds several Italian restaurants and one Italian cafe in Trondheim. To get an impression of our restaurants, please take a look at our website: www.frati.no and www.restauranteritrondheim.no. FRATI can host around 270 guests (includes both inside and outside the restaurant), and on hectic days we serve around 1000 warm dishes. We seek to keep the Italian culture in the kitchen. The kitchen staff today is build up by mostly Italians. The kitchen is open every day from 11 am till 11 pm, Sundays from 12 pm till 10 pm. We are looking for one fulltime permanent positions as pasta chef. We seek you who are a traditional pasta chef. The every day tasks will include making pasta and pasta dishes from the a la carte menu. You are also required to follow the HACCP-system requirements. Skills: The applicant must have well-documented relevant experience as pasta chef with traditional pasta dishes as main focus. You should have at least five years of work experience as pasta chef. You must also be service minded, structured and tidy. In the kitchen, you can count on hectic days and should enjoy high speed. Required language skill is English. Working hours and place of work: Permanent, fulltime, shift. The restaurant is located in the centre of Trondheim with short walking distance to all facilities. Start date: Immediately Salary: NOK 20 000 - 30 000 gross pr. Month (~2700-3700 EURO), depending on experience and qualifications. Other information: The employer can assist in housing. Candidate will pay a maximum of 5250 NOK per month. Application Last date of application 15.12.2016 How to apply? Send a short application and CV with picture pr. E-mail to kitchen.crew@restauranteritrondheim.no Mark your application with subject: PASTA CHEF Contact person/ telephone number Ms. Helena Berg Iversen E-mail: kitchen.crew@restauranteritrondheim.no/ helena@unapizzeria.no

Datore di lavoro: Frati
Kongensgate 20 7011 TRONDHEIM
Telefono: +47735257
Indirizzo e-mail: kitchen.crew@restauranteritrondheim.no
Persona di contatto: Helena Berg Iversen

Come sollecitare l'impiego: Altro - vedere testo libero
Entro il: 15/12/2016

Retribuzione: 0 - 0 NOK (Annuale)

Sistemazione fornita: No

Qualifiche professionali richieste: No

Spese di viaggio: No

ID offerta di lavoro: 16031610000265

Fonte: NAV, Servizi pubblici dell'occupazione, Norvegia



EURES – Vacancy form

Employer

Employer's name	FRATI AS
Address	Kongens Gate 20, 7011 Trondheim
Telephone number	+47 73 52 57 33
Fax number	
Contact person	Ms. Helena Berg Iversen
E-mail	kitchen.crew@restauranteritrdheim.no
Website	www.frati.no , https://www.facebook.com/fratirestaurant/

Description of the company

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Number of employees:

Job title	PASTA CHEF
Number of posts	1
Job description	We are looking for one fulltime permanent positions as pasta chef. We seek you who are a traditional pasta chef. The everyday tasks will include making pasta and pasta dishes from the a la carte menu. You are also required to follow the HACCP-system requirements.
Skills: Education, work experience, language, certificate etc.	The applicant must have well-documented relevant experience as pasta chef with traditional pasta dishes as main focus. You should have at least five years of work experience as pasta chef. You must also be service minded, structured and tidy. In the kitchen, you can count on hectic days and should enjoy high speed. <u>Required language skill is English.</u>
Working hours and place of work	Permanent, fulltime, shift. The restaurant is located in the centre of Trondheim with short walking distance to all facilities.
Start date (and, if necessary, end date)	Immediately
Salary	NOK 20 000 – 30 000 gross pr. Month (~2700-3700 EURO), depending on experience and qualifications.
Other information	The employer can assist in housing. Candidate will pay a maximum of 5250 NOK

(accomodation support,
relocation package,
bonuses...)

per month.

Application

Last date of application

15.12.2016

How to apply?

Send a short application and CV with picture pr. E-mail to
kitchen.crew@restauranteritrdheim.no

Mark your application with subject: PASTA CHEF

**Contact person/
telephone number**

Ms. Helena Berg Iversen

E-mail

kitchen.crew@restauranteritrdheim.no/ helena@unapizzeria.no

Other information