

AFOL MILANO – SERVIZIO EURES

NORVEGIA



Riferimento	EURES Norvegia
Mansione	Chef
	<p>The company is an apartment hotel with top restaurants, a bar, a pool, a fitness centre and conference facilities. It has been a famous traditional mountain lodge since 1959, and we base our operations on the legacy of previously successful times. Our focus is on good food, top notch service and the genuine meeting between people.</p> <p>About you:</p> <ul style="list-style-type: none"> • You have a chef certificate or relevant kitchen experience • You enjoy working in a fast-paced environment • You are creative and quality-conscious • You are a team player with a positive attitude • You are interested in local and sustainable food. • You speak and can work in English or a Scandinavian language <p>We offer:</p> <ul style="list-style-type: none"> • A supportive and professional work environment • Exciting menus and local ingredients • Staff accommodation if needed • Good development opportunities • Varied tasks • A fantastic location in the mountains and activities <p>Please send your CV and a short application to rolf@bardola.no and in cc to eures@afolmet.it. We look forward to hearing from you!</p> <p>Contract: Norwegian work contract; full time, permanent position</p> <p>Working days: weeks days, Saturdays, Sundays</p> <p>Working time: shift; Daytime, evenings – 40 hrs pr week</p> <p>Starting date: As soon as possible, 1st or early June if possible</p>
Sede	Geilo mountains
Numero posti	2
Titolo	chef certificate
Email:	rolf@bardola.no no and in cc to eures@afolmet.it
Scadenza:	30/06/2025

AFOL MILANO – SERVIZIO EURES

Riferimento	EURES Norvegia
Mansione	Confectioner/pâtissier
	<p>Do you want to be part of an innovative, motivated, structured and creative team with the possibility of a career in a company with effective work techniques and continuous exchange to learn how to manage a laboratory and a company? Are you also motivated, passionate about the profession and enjoy working in a team?</p> <p>The company is looking for a skilled CONFECTIONER who has experience from French patisserie/bakery. We are looking for someone who is super motivated for the profession, who is skilled, who has French pastry as a passion, who loves to make cakes, pastries or chocolates, who likes to work efficiently and who contributes to a good working environment.</p> <p>Your tasks: French pastry only (selection of 16 types of cookies, desserts, petit fours, mini-panna cotta, selection of 14 types of macaroons, etc.</p> <p>We offer an exciting, but laborious job with Norway's best pastry chef, a job that will give you a work experience out of the ordinary and with the possibility, in the long run, of being able to lead one of the work teams.</p> <p>Work contract (Norwegian): We offer a fixed contract 5 days/week 8 hour working day (clarification: continuous day, not included 30 min break). 2 days off/week (Saturday and Sunday) or (Sunday Monday) -- 5 weeks annual holiday -- Closed 25 and 26 December + all public holidays.</p> <p>Required Qualifications: professional certificate and experience in French pastry</p> <p>Languages: English; French (optional)</p> <p>Starting date: 01 september</p> <p>To apply: send your CV and a cover letter to pascal@pascal.no and in cc to eures@afolmet.it</p>
Sede	Oslo
Numero posti	1
Titolo	professional certificate
Email:	pascal@pascal.no and in cc to eures@afolmet.it
Scadenza:	22/06/2025

AFOL MILANO – SERVIZIO EURES

Riferimento	EURES Norvegia
Mansione	Chocolate maker
	<p>Do you want to be part of an innovative, motivated, structured and creative team with the possibility of a career in a company with effective work techniques and continuous exchange to learn how to manage a laboratory and a company? Are you also motivated, passionate about the profession and enjoy working in a team?</p> <p>The company is looking for a skilled CHOCOLATIER / CHOCOLATE MAKER who has experience from French patisserie/bakery.</p> <p>We are looking for someone who is super motivated for the profession, who is skilled, who has French pastry as a passion, who loves to make cakes, pastries or chocolates, who likes to work efficiently and who contributes to a good working environment.</p> <p>Your tasks: 14 types of candy, 10 types of truffles, pralines, Easter eggs, various chocolates, etc.</p> <p>We offer an exciting, but laborious job with Norway's best pastry chef, a job that will give you a work experience out of the ordinary and with the possibility, in the long run, of being able to lead one of the work teams.</p> <p>Work contract (Norwegian): We offer a fixed contract 5 days/week 8 hour working day (clarification: continuous day, not included 30 min break). 2 days off/week (Saturday and Sunday) or (Sunday Monday) -- 5 weeks annual holiday -- Closed 25 and 26 December + all public holidays.</p> <p>Required Qualifications: professional certificate and experience in French chocolaterie or pâtisserie</p> <p>Languages: English; French (optional)</p> <p>Starting date: before september</p> <p>To apply: send your CV and a cover letter to pascal@pascal.no and in cc to eures@afolmet.it</p>
Sede	Oslo
Numero posti	1
Titolo	professional certificate
Email:	pascal@pascal.no and in cc to eures@afolmet.it
Scadenza:	22/06/2025

Le offerte sono consultabili online al seguente link

http://www.cittametropolitana.mi.it/sintesi/banchedati/Offerte_Eures_per_lavorare_in_Europa_.html

AFOL MILANO – SERVIZIO EURES

Riferimento	EURES Norvegia
Mansione	Baker
	<p>Do you want to be part of an innovative, motivated, structured and creative team with the possibility of a career in a company with effective work techniques and continuous exchange to learn how to manage a laboratory and a company? Are you also motivated, passionate about the profession and enjoy working in a team?</p> <p>The company is looking for a skilled TOURIER/BAKER who has experience from French patisserie/bakery. We are looking for someone who is super motivated for the profession, who is skilled, who has French pastry as a passion, who loves to make cakes, pastries or chocolates, who likes to work efficiently and who contributes to a good working environment.</p> <p>Your tasks: Croissants, brioches, scones, cookies, brownies, puff pastry, shortbread, cake base, etc. We offer an exciting, but laborious job with Norway's best pastry chef, a job that will give you a work experience out of the ordinary and with the possibility, in the long run, of being able to lead one of the work teams.</p> <p>Work contract (Norwegian): We offer a fixed contract 5 days/week 8 hour working day (clarification: continuous day, not included 30 min break). 2 days off/week (Saturday and Sunday) or (Sunday Monday) -- 5 weeks annual holiday -- Closed 25 and 26 December + all public holidays.</p> <p>Required Qualifications: professional certificate and experience in French bakery</p> <p>Languages: English; French (optional)</p> <p>To apply: send your CV and a cover letter in English to pascal@pascal.no and in cc to eures@afolmet.it</p>
Sede	Oslo
Numero posti	1
Titolo	professional certificate
Email:	pascal@pascal.no and in cc to eures@afolmet.it
Scadenza:	22/06/2025