

HavsVidden Åland

CHEF/SOUS CHEF

Havsvidden is a four-star resort on the northernmost tip of Åland. Guests and visitors come here for the amazing natural environment, the warm atmosphere, and the personal treatment Havsvidden offers. Its secluded location combined with the stunning views make the hotel unique.

In the main building you find our reception, bar, restaurant, lounge and facilities for conference and parties. Our guests can choose between accommodation in hotel rooms, cliff house or apartments. In the area we also have the guest harbor and our pool house with indoor pool, saunas and pool bar.

For the 2024 season, we are looking to expand our Havsvidden team with chefs in the kitchen.

We are looking for you who have ambitions for good service and are looking for a varied workplace for the 2024 season. We value important qualities such as outgoing, stress-resistant, energetic and positive attitude. The job will be challenging, but also rich in knowledge, exciting and fun! We who work here always try to deliver "that little extra" to our guests, which means that we have constantly returning guests.

Job description:

- Preparation of lunch and à la carte menu
- Following carefully recipes and methods that we use for each item of the menu
- Always look for new ways to adapt recipes, and systems in the kitchen
- Always working clean and having respect for your section
- Daily cleaning tasks ensuring the whole kitchen is clean at all times
- Deep cleaning is essential in our kitchen and everyone has to play their part in this
- Making preparation lists for the next day and order list for your section

Qualifications:

- Previous kitchen experience is essential where we look for at least 2 years experience
- Cooking school and shorter experience will also be taken into consideration
- English skills are needed in Havsvidden kitchen as we are an English speaking kitchen

What we offer you:

- A workplace with a unique and unforgettable environment
- A healthy culture, where we work together and wish each other well, where there is room for everyone, regardless of where we come from, and where we have fun at work
- Every member of our team is treated with same respect and values, everyone in the kitchen should feel important as we all carry our own responsibilities and roles to bring a pleasant experience at in the workplace
- Shared accommodation if needed (driving license makes it easier). Ask if you would like to know more

**Working hours:**

The working hours are both on weekdays and weekends, including holidays. There are both part-time and full-time positions available. In low season our weeks are shorter focusing more on groups and weekend service. In the high season we focus a lot more on à la carte service. Let us know in the application between which dates you can work and what position you are interested in.

Last day of application: 31.03.2024

Work starts: March/April

Duration of work: September/December

Salary: according to PAM Collective Agreement / our own agreement

Send your application and CV to koket@havsvidden.com with an explanation of why you would be suited for this job at Havsvidden.

Contact: head chef Iain McMaster, koket@havsvidden.com

Webpage: www.havsvidden.com