



## Kitchen porter

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 kitchen porters.

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:**

- The main responsibility of this job role is in the pot wash room to ensure all dishes are cleaned up to speed and the section is kept clean and organized
- Helping out the chefs where is necessary for any tasks that they will require your assistance
- General cleaning in the whole of the kitchen
- Cleaning and helping of polishing silver ware and glasses
- Always having respect for the section that you are working and for the other colleagues you are working with.
- Always working as a team and creating a healthy work environment

### **Qualifications:**

- Language skills for this job role are not essential but take into consideration that we have an English speaking kitchen.
- Previous experience in a kitchen is not needed but beneficial.

### 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. In this job position the working hours are suitable for part time and also students who would like to work part time. The hours can range a lot in low season and this will need to be discussed in more detail with the right applicants. Let us know in the application between which dates you can work.

Last day of application: 31.03.2024

Work starts: mid-March

Duration of work: December

Salary: according to PAM Collective Agreement / our own agreement

Send your application to: Send your application and CV to [koket@havsvidden.com](mailto: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](mailto:koket@havsvidden.com)

Webpage: [www.havsvidden.com](http://www.havsvidden.com)