**Chef in need for work this summer season? Valsøya is the place for you who want to work on a unique holiday island!**

VALSØYTUNET, Heim, Norway

Valsøytunet is a seasonal business with a main season from the middle of May until the middle of October. In this period, we need one more chef to help us serve high quality food from local produce. As a chef at Valsøya we would like to welcome you as a part of our team of waiters, chefs, and dishwashing assistants who all do our best to provide excellent service to our guests. On Valsøya we have a great variety in our daily tasks.

Come home (Heim) to work on Valsøya, a beautiful island midway between the Atlantic Sea Road and Trondheim. We do our best to build a nice working environment as well as creating a tasty dining experience for all our guests, and we want you to join our team! In addition to the restaurant, Valsøya has its own climbing park, camping area, cabins, hotel rooms, kayak rental, boat rental, and in summer season there is a shop with handmade artifacts who rents a part of our restaurant.

**Education and background:**

* Certificate as a chef
* Long experience within the industry, and good references can compensate for the lack of certificate as a chef
* Being able to communicate in English is a requirement
* It is an advantage if you also can manage one of the Scandinavian languages

**Qualifications and characteristics:**

* Love of the food profession
* Experience from a la carte
* Independent and responsible

**Your duties as a chef:**

* Daily participation in kitchen operations
* Production, mise en place and service
* Perform washing and cleaning of kitchen facilities in accordance with internal control at the kitchen (IK-Mat) and HACCP
* Contribute input to menu planning and concept development especially in concern of using local produce.
* Positive contribution to community and communication with colleagues and guests

We are looking for you who show a genuine interest in creating a good working environment, professionally skilled and work well independently as well as a part of the team. You work in a structured and good way with others and can both give and receive guidance. As a flexible, service-minded person who want the guest to have the best experience you will find yourself at home at Valsøya.

Working at Valsøya is great if you love nature, fishing, hiking, and climbing, as we are in the middle of it all. Does it sound exciting to exercise your professional competence in an inclusive workplace in beautiful, scenic surroundings? Then we look forward to receiving your application!

**We offer:**

* 100% position in the season May-September
* Salary according to tariff
* We will be helpful with housing

**Send CV and application to** [**liv@valsoya.no**](mailto:liv@valsoya.no)**. Applications are processed continuously.**

**Open application:**

If you want to send an open application for the 2022 season, do so to [liv@valsoya.no](mailto:liv@valsoya.no).   
  
**General manager** Magny Strand, mobile: 915 55 165   
**Restaurant leader** Liv Bjerknes, mobile: 412 65 545

**Waiter in need for work this summer season? Valsøya is the place for you who want to work on a unique holiday island!**

VALSØYTUNET, Heim, Norway

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**Education and background:**

* Certificate as a waiter
* Experience from the industry can replace a certificate as a waiter
* Being able to communicate in English is a requirement
* It is an advantage if you also can manage one of the Scandinavian languages

**Qualifications and characteristics:**

* Takes on a challenge with a smile
* Neat and punctual.
* Solution oriented
* Flexible
* Willing to learn
* Good collaboration skills
* Tackle a busy workday, and do not get stressed out easily
* Service minded in all interactions

**Your duties as a waiter:**

* Keeping the restaurant neat and clean
* Provide service in the a la carte serving as well as serving groups
* Learn the menu and be able to recommend combinations of drinks to fit the meal.
* Set tables for small parties and groups

**We can offer:**

* 100% position in the season May-September
* Salary according to tariff
* We will be helpful with housing
* Workdays full of varying tasks

We are looking for you who show a genuine interest in creating a good working environment, professionally skilled and work well independently as well as a part of the team. You work in a structured and good way with others and can both give and receive guidance. As a flexible, service-minded person who want the guest to have the best experience you will find yourself at home at Valsøya.

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