

**AFOL MILANO – SERVIZIO EURES**

**NORVEGIA** 

<b>Riferimento</b>	EURES Norvegia Ref.
<b>Mansione</b>	Chefs
	<p>Do you want to work at one of Northern Norway's most unique and exciting food &amp; culture venues? SOT Hammerfest – Slakteriet is a modern activity and dining center located in Hammerfest – the northernmost city in the world. Surrounded by dramatic Arctic landscapes and rich history, we combine food, culture, and live experiences under one roof. Our venue includes:</p> <ul style="list-style-type: none"> <li>• A meat kitchen with a charcoal-fired Josper Grill</li> <li>• A pizza &amp; bakery kitchen with a wood-fired Italian oven</li> <li>• A sushi &amp; seafood kitchen</li> <li>• A concert stage with capacity for up to 500 guests</li> <li>• Two in-house festivals: Hammerfestival (rock) and Ovalen (the world's northernmost EDM festival)</li> </ul> <p>We are now looking for 4 skilled chefs to join our team.</p> <p>About the Position</p> <p>As a chef with us, you will work in a dynamic, high-energy environment with great opportunities for professional development. You will be part of a strong culinary team and have the chance to work across multiple kitchen concepts.</p> <p>Start date: As soon as possible</p> <p>Qualifications</p> <ul style="list-style-type: none"> <li>• Culinary certification (or relevant experience)</li> <li>• Experience in one or more of the following: <ul style="list-style-type: none"> <li>◦ Grill / meat (preferably charcoal or Josper grill)</li> <li>◦ Sushi / seafood</li> <li>◦ Pizza / wood-fired oven</li> </ul> </li> <li>• Solid understanding of kitchen operations, hygiene, and routines</li> <li>• Ability to work efficiently and structured in a fast-paced environment</li> </ul> <p>Personal Qualities</p> <ul style="list-style-type: none"> <li>• Positive, service-minded, and solution- oriented</li> <li>• A team player – friendly and easy to work with</li> <li>• Thrives in a fast-paced and varied workday</li> <li>• Passionate about food and quality</li> </ul> <p>Requirements</p> <ul style="list-style-type: none"> <li>• Applicants must hold an EU passport or have permanent residency/work permit in Norway</li> </ul> <p>We Offer</p> <ul style="list-style-type: none"> <li>• Competitive salary and conditions ( from Euro 3000 up to Euro 5000 gross pr month depending on the experience)</li> <li>• A creative and inspiring work environment</li> <li>• Opportunities to work across different kitchen concepts</li> <li>• A unique workplace in spectacular Arctic surroundings</li> <li>• Participation in exciting events and festivals</li> </ul> <p>Location Hammerfest – the world's northernmost city, offering breathtaking nature, midnight sun, and northern lights.</p> <p>Application Please send your application and CV to <a href="mailto:roman.fredriksen@slakteriet.live">roman.fredriksen@slakteriet.live</a> and cc to <a href="mailto:eures@afolmet.it">eures@afolmet.it</a> Please Mark your application: Chef – SOT Hammerfest</p>
<b>Sede</b>	Hammerfest
<b>Numero posti</b>	4
<b>Titolo</b>	Culinary certification (or relevant experience)
<b>Email:</b>	<a href="mailto:roman.fredriksen@slakteriet.live">roman.fredriksen@slakteriet.live</a> and cc to <a href="mailto:eures@afolmet.it">eures@afolmet.it</a>
<b>Scadenza:</b>	14/06/2026

Le offerte sono consultabili online al seguente link

[http://www.cittametropolitana.mi.it/sintesi/banchedati/Offerte\\_Eures\\_per\\_lavorare\\_in\\_Europa\\_.html](http://www.cittametropolitana.mi.it/sintesi/banchedati/Offerte_Eures_per_lavorare_in_Europa_.html)