



SUÈCIA NECESSITA CUINERS/RES

Selecció a Barcelona el 20 de març de 2020

La necessitat de cuineres i cuiners en hotels i restaurants suecs s'ha fet evident els últims anys. Suècia ofereix per a aquest sector llocs de cuina de diversos nivells, en hotels i restaurants.

Personal tècnic dels serveis públics d'ocupació de Suècia i de Catalunya (Xarxa EURES) organitzen un procés de selecció amb empreses sueques del sector que tindrà lloc a Barcelona amb l'objectiu de conèixer i entrevistar en directe a les persones interessades.

Perfil demandat:

- **Formació** en cuina i gastronomia
- **Experiència** prèvia (es valorarà; a partir 3 anys per a Ekerum Resort)
- **Anglès** operatiu (comunicació fluida, aproximadament un nivell B1)

Com participar:

Veure instruccions "How to Apply" a cada oferta.

Data límit d'inscripció: 17 de març de 2020

Consells per a redactar la candidatura:

- Com preparar un CV i carta de motivació "Swedish style": <http://bit.ly/3a6wLUA>
- Viure i treballar a Suècia:
<https://arbetsformedlingen.se/other-languages/english-engelska/do-you-want-to-work-in-sweden> o <http://bit.ly/2uvAE6q>
<https://workinginsweden.se/work/> o <http://bit.ly/392OqMR>

Més informació al web del [Servei Públic d'Ocupació de Catalunya](#) o [Instagram](#)

EMPRESSES PARTICIPANTS

- **Ekerum Resort in Öland**
- **Sinus Beach Club in Köpingsvik (Öland)**

Oferta 1: Ekerum Resort in Öland- Sweden

Beautifully located on the island of Öland, in Southeast Sweden, Ekerum Resort Öland opened in 1990. It is a Four-Star hotel with over four hundred beds in various room categories as well as fourteen cottages. Ekerum Resort Öland is also well known for its restaurant's food quality, with around 170 seats. We also have a relaxation area with sauna and spa and a swimming pool. For those who enjoy sports, we have two golf courses, three paddle courts, two tennis courts, mountain bikes, running trails and boules. Ekerum Resort Öland has around 100 employees during the high season and our guests are business travelers, conference delegates and leisure guests. We are now looking for Chefs to join our team!

Number of posts: 4-6

Job Description

You prepare and cook main dishes, both cold and warm buffets. Everything from Swedish's classical dishes to À la carte menu and banquets are served.

You work both independently and with your colleagues.

The kitchen's main focus is on Swedish cuisine with influences from the Mediterranean cuisine. We use local products and work close to our local producers.

For the right person, we offer a stimulating and exciting job in a well-established kitchen, where culinary experiences for the guest is always at the centre.

Requirements

You have at least 3-years work experience as a Chef.

You are genuinely interested in cooking and enjoy teamwork.

You are positive, can work independently and have a good eye for details.

You also are meticulous and used to work in a fast pace.

You see constant opportunities for development and improvement and are fluent in English.

Terms of employment

Full time positions, but working hours are varied and scheduled for daytime, evenings (more than daytime) and weekends.

Salary

Individual salary based on experience and on the Swedish Collective Agreement.

In addition to salary, you will also be paid supplementary allowance for inconvenient and extra working hours. For talented À la carte Chefs, 6 years' experience, the salary is SEK 145-150/hour, in addition to supplementary allowance for inconvenient and extra working hours. We pay holiday allowances as well.

Duration

From April 1st to October 30th, 2-3 positions
From June 1st to August 30th, 2-3 positions.

Accommodation

We have a house for our staff, and it is located just five minutes from our restaurant.

How to apply

Please send your resume as soon as possible, to magnus.burhierta@ekerum.com with copy to eures.nordicos@sepe.es

For more information, please visit our website www.ekerum.com.



Oferta 2: SINUS- Chefs to Spanish Beach Club in Köpingsvik, Sweden

Just north of Borgholm on the beautiful island of Öland, in Southeast Sweden, is located Köpingsvik. With one of the nicest beaches on the whole island, Köpingsvik is the right place to be during the summer. That's one of the main reasons why we have our restaurant and Spanish Beach Club, Sirius, on this side of the island.

At Sinus, we serve food and flavors from Southern Europe, with specialties like Paella, burgers and Fish n chips. In other words, we serve food associated to sun and beach. We also offer our guests good food and entertainment as well as magical atmosphere with an unforgettable sunset just 20 meters away. Our motto being "foreign feeling with Scandinavian touch", we try therefore to make as much food as possible from scratch, but without the hassle of it as the menu is quite simple.

Number of posts: 3

Job description

You prepare and cook dishes from our à la Carte menu, everything from our signature dish Paella à la Sirius to our Beach Burger or Beyond Burger. You work independently as well as in group.

Requirements

You are a professional Chef with experience.

You are creative, positive and good at taking initiative.

You are used to working in high tempo and have excellent knowledge about food hygiene.

You are fluent in English.

Type of Contract

Seasonal job.

Full time contract, 40hours/week.

Rolling schedule, working hours are daytime, evenings and weekends.

Temporary contract (summer season).

June 1st -August 31st, with possibility of extension.

Salary

Individual salary based on the Swedish Collective Agreement. In addition to the salary, we pay supplementary allowance for inconvenient and extra working hours.

Salary per hour is 150-170 SEK, depending on experience.

Accommodation

We can help you find accommodation, but the rent is at your own expenses (4000 SEK/month).

How to apply

Please send your CV in English to olle@krogers.se with copy to eures.nordicos@sepe.es

For more information, please visit our website <https://sommarsinus.se/>

