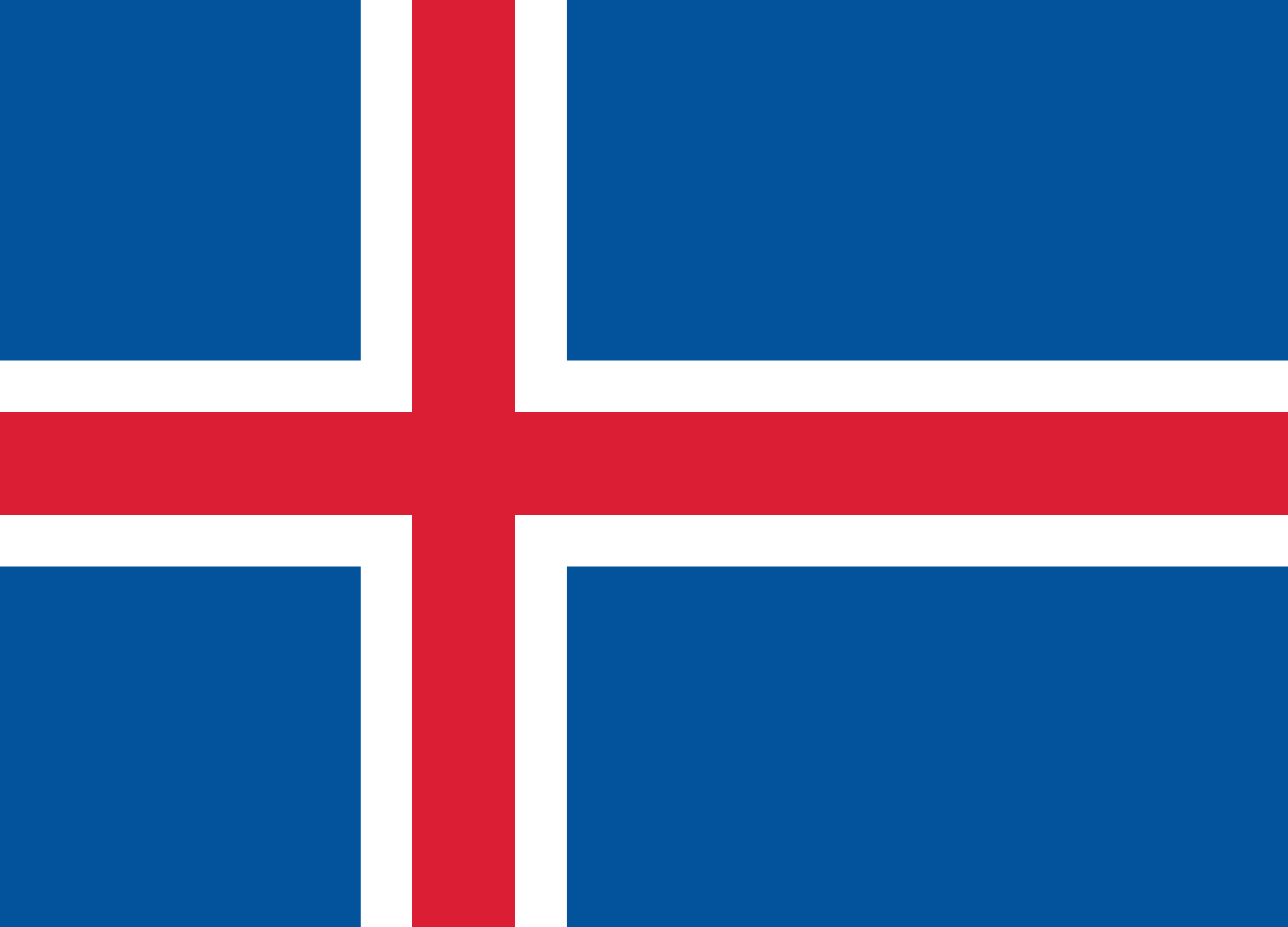
**ISLANDA**  ****

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| --- | --- |
| **Riferimento** | EURES Islanda Ref: 250812-05 |
| **Mansione** | Pastry Chef |
|  | Job description Bakery is looking for an ambitious pastry chef for long term. Manufacture of bread, manufacture of fresh pastry goods and cakes. Applicants should have advanced knowledge about pastry, chocolate and cake production. Duties will include overseeing the production, organise daily tasks and orders. It is very important for us to create a good atmosphere at work so any future employees should have a good attitude towards their colleagues and good work ethics. Applicants must be able to communicate in English. The work hours are mostly between 8am and 4pm. Shifts are on week days and occasionally weekends. Starting wages according to collective agreements with relevant unions in Iceland (Efling/SA). Further information about the position provided by: lisa@sandholt.is Please apply by filling in an online application here: <https://form.vinnumalastofnun.is/eures> and put "250812-05" in the field for employer and send an email to eures@afolmet.it |
| **Sede** | Reykjavík , Capital area - Iceland |
| **Numero posti** | 1 |
| **Email:** | [**eures@afolmet.it**](mailto://eures%40afolmet.it&cc%3Deures@afolmet.it) |
| **Sito:** | <https://form.vinnumalastofnun.is/eures> |
| **Scadenza:** | 12/10/2025 |