**NORVEGIA** norvegia

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| **Riferimento** | EURES Norvegia |
| **Mansione** | Baker |
|  | About the Role Highland Lodge is seeking enthusiastic and skilled bakers to join our team at our in- house bakery, for a 100% seasonal position (December 2025-April 2026). As a baker, you will be responsible for producing a variety of breads and pastries to meet the needs of our guests and restaurant. Key Responsibilities - Baking & Production: Prepare and bake a range of breads, pastries, and other baked goods. - Quality Control: Ensure all products meet our high standards of quality and presentation. - Team Collaboration: Work closely with kitchen staff to coordinate production and meet service demands. - Cleanliness & Organization: Maintain a clean and organized work environment in compliance with health and safety regulations. Candidate Profile We are looking for individuals who: - Hold a professional baking qualification or have relevant experience. - Are fluent in English. - Enjoy working during night and early morning hours. - Thrive in a fast-paced, service-oriented environment. - Are team players with a positive and friendly attitude. - Are efficient, organized, and detail- oriented. - Have a passion for baking and a commitment to quality. Wage principle: The salary is gross NOK 220 per hour. Work schedule: Full-time How to Apply Please send your application and CV to Alejandro Fernandez, Head Chef, at [alejandro@highland.no](mailto:alejandro@highland.no) and in cc to [eures@afolmet.it](mailto:eures@afolmet.it) as soon as possible. We can help with finding accommodation. We look forward to welcoming passionate bakers to our team! |
| **Sede** | Geilo mountains |
| **Numero posti** | 1 |
| **Email:** | [**alejandro@highland.no**](mailto://alejandro%40highland.no&cc%3Deures@afolmet.it) **and in cc to eures@afolmet.it** |
| **Scadenza:** | 01/11/2025 |

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| **Riferimento** | EURES Norvegia Ref: 29953721 |
| **Mansione** | Pizzaiolo |
|  | Job description Making Italian pizzas in stone oven We are looking for someone who: -Has solid experience as a chef in a busy restaurant. - Is flexible, precise, and self-driven. - Is honest, reliable, and a true team player. - Speaks and understands English. Work schedule: Full-time At Esmeralda, you'll be part of a passionate team dedicated to giving our guests unique dining experiences. We offer competitive terms and can help arrange accommodation if needed. Salary: Starting at NOK 235 per hour. Depends on experience. Hourly tip is NOK 25-40 depending on the season. Job location: Tonsberg How to apply Please send your CV and application letter: mail@esmeralda.no and in cc eures@afolmet.it Job vacancy ID: 29953721 |
| **Sede** | Tonsberg |
| **Numero posti** | 1 |
| **Email:** | [**mail@esmeralda.no**](mailto://mail%40esmeralda.no%20&cc%3Deures@afolmet.it) and in cc to eures@afolmet.it |
| **Scadenza:** | 25/09/2025 |