ICEHOTEL

Coolest Job Ever: ICEHOTEL in Sweden Looking for CHEFS



Take the opportunity to work in one of Sweden's most internationally well-known hotels, ICHEOTEL. We are a yearly and unique art project, made from snow and ice from the Torne River.

We are passionate about creating life enriching moments, and we live with the nature in everything we do. We arrange activities out in nature, and culinary food experiences in collaboration with carefully chosen subcontractors as a complement to the ice art.

We operate three restaurants, Ice Restaurant, The Veranda, and The Old Homestead. All our restaurants have their own character with a Norrland theme as their base. Our restaurant staff are also in charge of preparing the food that is served out on our tours and events, which means that the workload differs and makes some periods more hectic and some calmer.

Requirements

- We would love it if you had a love for local products and like using nature as an inspiration when it comes to cooking.
- You should have a few years of experience working as a chef, and it is a merit if you have experience working with chef's table-experiences and/or à la carte.
- We appreciate a genuine interest in food, the ability to work well in a team, and the wish to fulfill your work with pride, energy and positivity.

We are open year around; we have most guests visiting us December-March and we then extend the team with seasonal chefs. We are looking for staff both for permanent employment as well as seasonal work. Working hours is fulltime.

Recruitment is ongoing, so please send us your application today by registering your CV here:

https://www.recruto.se/apps/listings/view/id/72682

Accommodation: Staff housing is a possibility available initially.