



# HELLO HEAD CHEF!

## JOB DESCRIPTION

As the Head Chef, you will be responsible for overseeing all kitchen operations, from menu creation to staff management. We are looking for a dynamic leader with a strong culinary background and a proven track record of running a successful kitchen. You are a positive, kind and structured leader.

## KEY RESPONSIBILITIES

- Proven experience as a Head Chef or in a similar role
- Strong leadership skills with the ability to inspire and motivate a team
- Manage kitchen staff, including hiring, training, and scheduling
- Maintain high standards of food quality and presentation
- Design and implement creative and seasonal menus
- Ensure compliance with health and safety regulations
- Control food costs and manage inventory effectively
- Ability to work under pressure in a fast-paced environment



## ABOUT PENSIONATET

Pensionatet is a buisness placed in a little street with old houses including a Restaurant, a Bakery, a Small hotell, yoga and ceramics studio, a Party venue and more. We are known for our warm atmosphere and commitment to quality. Our team is passionate about creating memorable experience and we are currently seeking a talented and creative Head Chef to lead our kitchen. The kitchen is centered around our wood fired Pizza oven.

## WHAT WE OFFER

Full time job, starting as soon as possible. Salary according to agreement and the possibility to set your own team for summer season.  
-A creative and supportive work environment. Where you can be a part of developing our business.

## HOW TO APLY

Please send your resume and a cover letter to [hello@pensionatet.com](mailto:hello@pensionatet.com) Mark your application with "Head Chef". Looking forward to hear from you!

Best, Lisa & Elin





## **We are looking for a skilled chef for seasonal employment**

Eriksberg Hotel & Natures is looking for a chef for the summer season April-September 2025.

We are looking for someone who has experience in the restaurant industry and who strives to give our guests the best possible experience. As a person, you get things done, are driven, take initiative and work just as well on shifts alone as with a dozen colleagues around you. With a positive spirit, high stress tolerance and flexibility, you will be an important part of our chef team.

You should have at least 2 years experience as a chef and be an orderly problem solver who can work both evenings and weekends. You should be fluent in English and hold a B-driver's license.

The position is a seasonal employment during the period April-September 2025. Working hours are variable, with evening and weekend work. We apply salary according to agreement and adhere to the current collective agreement. Salary 32000-38000 SEK/month. We have some accommodation in the park and we can also help to find accommodation nearby.

Welcome with your application to e-mail to [cv@eriksberg.se](mailto:cv@eriksberg.se)

Facts: The Eriksberg Hotel & Nature Reserve is open all year round and the various business areas are restaurant, hotel, conference, event, tourism, fo rest, nature conservation, hunting and fishing.  
[www.eriksberg.se](http://www.eriksberg.se)





## We are looking for an experiences sous chef

Eriksberg Hotel & Natures in southeast Sweden, is now looking for a sous chef to join our talented kitchen team.

We are looking for someone who has many years of experience in the restaurant industry and who strives to give our guests the best possible experience. As a person, you get things done, are driven, take initiative and work just as well on shifts alone as with a dozen colleagues around you. With a positive spirit, high stress tolerance and flexibility, you will be an important part of our chef team and the future development of our two restaurants here at Eriksberg.

You must have experience as a chef and be an orderly problem solver who can work both evenings and weekends. You communicate both verbally and in text fluently in English, and hold a B-driver's license.

The position is a permanent position of 100% with a probationary period. The working hours are variable, with evening and weekend work. We apply salary according to agreement and adhere to the current collective agreement. Salary 35000-40000 SEK/month.

We have some accommodation in the park and we can also help to find accommodation nearby.

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[www.eriksberg.se](http://www.eriksberg.se)







# JOIN OUR TEAM

Are you passionate about cooking and would like to be a part of a fabulous meal experience at Astrid Lindgren's World? We are now looking for eight chefs who would like to be part of our team.



**ASTRID LINDGREN'S  
VIMMERBY**



## HAMNMAGASINET

*Mat*



## HOW WE WORK

We use products and ingredients that come primarily from our Småland regions, and we work with menus that maintain high quality and follow the seasons of the year. In Astrid Lindgren's world, there are four restaurants of different characters, one was new for the 2024 season. Almost 200 people work together to prepare and cook the high-quality food we serve and give our guests a great dining experience. We have been nominated for "workplace of the year" among restaurant employees in Sweden.

## OVER TO YOU

The most important qualities we look for in a chef are motivation, attention to detail, and a passion for creating memorable dining experiences. We believe that you have a relevant education as a chef/cook and have at least three years training and experience in the culinary profession. You have experience working in a leadership role and are fluent in English. You like to work in an orderly manor and find it easy to collaborate with your team colleagues.

## WHAT WE OFFER

We offer a workplace where we see our staff as an investment and work actively to have a good working environment where everyone is treated nicely. We keep our workplace safe and sound. The working hours are mainly during the day, but some evening shifts also occur. Astrid Lindgrens Vimmerby AB follow the regulations from the EU as well as the Swedish collective labour agreements. The collective agreement for chefs is "Gröna Riks" between HRF and Visita. We can arrange accommodation for you. The normal rent is about 3500 SEK for a room with Wi-Fi, shared kitchen and bathroom.





## ABOUT THE COMPANY

Astrid Lindgren's Vimmerby AB runs two attractions in Vimmerby for Astrid Lindgren fans, young and old. At Astrid Lindgren's World you can experience Astrid's stories and meet the characters from the books and films – and at Astrid Lindgren's Näs you can deepen your knowledge of

Astrid Lindgren's life and work. There are 74 permanent employees working here together with about 600 seasonal employees. In addition to the visitor destinations, Astrid Lindgrens Vimmerby meetings and conference are also part of Astrid Lindgrens Vimmerby AB.

## ABOUT VIMMERBY

Vimmerby is a charming municipality in eastern Småland is, to say the least, a playful destination. Astrid Lindgren, one of the world's most beloved children's book authors, was born here. Astrid has touched people all over the world with her books, and it was here, in the small town of Vimmerby, that she laid the foundation for her fantastic storytelling. While working here you can enjoy the beautiful countryside surrounding Vimmerby. The landscape is varied and here you will find forests, meadows, pastures, sparkling lakes, and an exciting coastline.



**ASTRID LINDGREN'S  
VIMMERBY**

**Contact:** Sofia Jedebäck Borén, Head chef, +46 492 564 658, [sofia.jedeback@astridlindgrensvarld.se](mailto:sofia.jedeback@astridlindgrensvarld.se)

**Read more at** [www.astridlindgrensvarld.se/en](http://www.astridlindgrensvarld.se/en)

## Falkenberg Strandbad - Sweden's most luxurious spa hotel looking for Professional Chefs

Falkenberg Strandbad, one of the country's most prestigious seaside hotel. Located right at the shore of the beautiful Skrea Beach, on the west coast of Sweden.

The hotel has 135 rooms and is Sweden's most luxurious spa, The Retreat Club. The hotel has a strong food & beverage focus; therefore, we developed 4 restaurants with 4 individual concepts

### Work experience

A few years of experience as working as a Chef. Also pizza making experience is meritorious.  
Language At least basic English.

### Employment

Employment starts from asap, latest June 2025  
Seasonal from 3-6 months or permanent is possible  
Full time contract

### Salary

Salary is according to collective agreement  
Payment by the hour is about 163,03 SEK or 28 241 SEK per month  
Additional pay for evening hours and vacation compensation

### Accommodation

Rent for shared accommodation priced at a low cost only to cover utilities

### Contact

Oskar Heinemann [oskar.heinemann@strandbaden.se](mailto:oskar.heinemann@strandbaden.se)  
Jeanette Mauritzon [jeanette.mauritzon@arbetsformedlingen.se](mailto:jeanette.mauritzon@arbetsformedlingen.se)  
EURES Adviser Swedish Public Employment Service

### Social Media

Website: <https://www.strandbaden.se/>  
Facebook: <https://www.facebook.com/FalkenbergStrandbad>  
Instagram: <https://www.instagram.com/strandbaden/>







## Welcome to Hooks Herrgård

### We are looking for chefs to join our team at the mansion kitchen!

Do you enjoy working closely with others and have a passion for gastronomy? We're looking for a trained and experienced chef with á la carte experience, who takes pride in delivering high-quality food.

Our kitchen team consists of **20 dedicated chefs** led by **Head Chef Alexander Frejd**, where collaboration, creativity, and craftsmanship are at the heart of everything we do. Since our kitchen and restaurant were completely renovated in 2019, we've been offering a **modern, inspiring workplace** – whether you're working in the warm or cold kitchen.

With us, you'll have the chance to **develop your skills, explore your passion for food**, and be part of an exciting journey.

Join our team – where taste, teamwork, and passion are always on the menu!

### Employment

Seasonal employment starting from april/may until september, with the possibility of extension or potential permanent employment.

### About Hooks Herrgård

The manor house that is mirrored in the waters of Lake Hokusjön is a reminder that Hooks Herrgård has been an elegant home for centuries. Today Hooks Herrgård is a conference, golf and recreation destination that continues the elegant style of its historic past. Whether you come to play golf, attend a conference or just to spend a relaxing weekend in the spa, Hooks Herrgård will provide you with everything necessary to make your stay a pleasant memory. We welcome you to Hooks Herrgård, which has been for centuries, the elegant way to live in Småland.

- 103 rooms and 250 beds
- 1300 sqm spa
- 2 restaurants
- 12 conference rooms and 8 rooms for smaller groups. Largest conference room can hold 300 people.
- 2 golf courses
- Owned by Edberg family since 1963.

Visit our website for more information!

[www.hooksherrgard.se](http://www.hooksherrgard.se)

We offer accommodation.

*Approx salary: 30.000sek*

Send your CV and cover letter to  
[Alexander.f@hooksherrgard.se](mailto:Alexander.f@hooksherrgard.se)  
or <https://jobb.hooksherrgard.se/>





# RANSVIK HAVSVERANDA



Ransvik Havsveranda - A place where we want everyone to feel welcome, just as it has been for the past 100 years. At Ransvik, you can come by and eat a delicious meal prepared from organic and fair ingredients, have cup of coffee and some homemade cake or just enjoy a glass of wine with a wonderful view of the sea. We are happy that so many have discovered us and that we have been honored with the award "Skåne's Best" and been nominated for "Skåne Destination of the Year". During the right season, we have Kullabygden's most wonderful sea bath. All this embedded in the fantastic nature out in Kullabergs Nature Reserve in Mölle. Our food philosophy is simple! We are inspired by the seasonal produce, we source locally or we choose organic / MSC / ASC-labeled ingredients, we call it REKO food! It is important for us to be able to offer a restaurant where our guests can feel that they can fully enjoy a dining experience with a clear conscience, enjoy beautiful nature and meet an outstanding host. The restaurant has 80 seats inside and 110 seats by the sea.

## Work with us for the season 2025!

Commis chef / Cold Sideboard or Commis chef entremetier. June 12 - Sept 14

Contractual wages. Collective bargaining agreement. Accommodation available.

Send us your application with 2-3 references to [jobb@ransvik.se](mailto:jobb@ransvik.se)



ITALIENSKA VÄGEN, KULLABERG, MÖLLE, SWEDEN  
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