

Employer

PASCAL AS
Tollbugata 11
0152 Oslo - NORWAY

web www.pascal.no Facebook: <https://www.facebook.com/pascalkonditori/>

CHOCOLATE MAKER / CHOCOLATIER

Do you want to be part of an innovative, motivated, structured and creative team with the possibility of a career in a company with effective work techniques and continuous exchange to learn how to manage a laboratory and a company? Are you also motivated, passionate about the profession and enjoy working in a team? Please contact: Pascal DUPUY by e-mail at:

pascal@pascal.no or tel: 00 47 90775480

Pascal Konditori is looking for a skilled CHOCOLATIER / CHOCOLATE MAKER who has experience from French patisserie/bakery.

We are looking for someone who is super motivated for the profession, who is skilled, who has French pastry as a passion, who loves to make cakes, pastries or chocolates, who likes to work efficiently and who contributes to a good working environment.

Your tasks: 14 types of candy, 10 types of truffles, pralines, Easter eggs, various chocolates, etc.

We offer an exciting, but laborious job with Norway's best pastry chef, a job that will give you a work experience out of the ordinary and with the possibility, in the long run, of being able to lead one of the work teams.

Work contract (Norwegian): We offer a fixed contract 5 days/week 8 hour working day (clarification: continuous day, not included 30 min break). 2 days off/week (Saturday and Sunday) or (Sunday Monday) -- 5 weeks annual holiday -- Closed 25 and 26 December + all public holidays.

Required Qualifications: professional certificate and experience in French chocolaterie or pâtisserie

Languages: English; French (optional)

Work place: Tollbugata 11, Oslo, Norway

Starting date: before september

To apply: send your CV and a cover letter to pascal@pascal.no

About: PASCAL DUPUY (born 1965 in France) came to Norway as a 21-year-old and started his pastry career at the SAS hotel in Bergen. In 1995, he opened his first patisserie in Oslo. Pascal garners international recognition for his products and is incorporated into the prestigious compagnie Relais Dessert International which gathers 80 of the best patisseries in the world. Today he has 6 patisseries in the capital of Oslo, 2 patisseries which just have opened in Trondheim and one Ice-kiosk that opened mid-May in Aker Brygge in Oslo. The company is in continuous development and aims to establish several stores in the outskirts of Oslo as well as in the largest Norwegian cities. A new production is planned to be realized in 2025.

Future goals: Establishment of a 1500 m2 laboratory outside Oslo and establishment of more stores in and around Oslo, as well as in the larger cities over the next 5 years.