

## NORVEGIA



<b>Riferimento</b>	EURES Norvegia
<b>Mansione</b>	Baker
	<p>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.</p> <p>Key Responsibilities</p> <ul style="list-style-type: none"> <li>- Baking &amp; Production: Prepare and bake a range of breads, pastries, and other baked goods.</li> <li>- Quality Control: Ensure all products meet our high standards of quality and presentation.</li> <li>- Team Collaboration: Work closely with kitchen staff to coordinate production and meet service demands.</li> <li>- Cleanliness &amp; Organization: Maintain a clean and organized work environment in compliance with health and safety regulations.</li> </ul> <p>Candidate Profile We are looking for individuals who:</p> <ul style="list-style-type: none"> <li>- Hold a professional baking qualification or have relevant experience.</li> <li>- Are fluent in English.</li> <li>- Enjoy working during night and early morning hours.</li> <li>- Thrive in a fast-paced, service-oriented environment.</li> <li>- Are team players with a positive and friendly attitude.</li> <li>- Are efficient, organized, and detail- oriented.</li> <li>- Have a passion for baking and a commitment to quality.</li> </ul> <p>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 <a href="mailto:alejandro@highland.no">alejandro@highland.no</a> and in cc to <a href="mailto:eures@afolmet.it">eures@afolmet.it</a> as soon as possible. We can help with finding accommodation. We look forward to welcoming passionate bakers to our team!</p>
<b>Sede</b>	Geilo mountains
<b>Numero posti</b>	1
<b>Email:</b>	<b><a href="mailto:alejandro@highland.no">alejandro@highland.no</a> and in cc to <a href="mailto:eures@afolmet.it">eures@afolmet.it</a></b>
<b>Scadenza:</b>	01/11/2025

<b>Riferimento</b>	EURES Norvegia Ref: 29953721
<b>Mansione</b>	Pizzaiolo
	<p>Job description Making Italian pizzas in stone oven We are looking for someone who:</p> <ul style="list-style-type: none"> <li>-Has solid experience as a chef in a busy restaurant.</li> <li>- Is flexible, precise, and self-driven.</li> <li>- Is honest, reliable, and a true team player.</li> <li>- Speaks and understands English.</li> </ul> <p>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</p>
<b>Sede</b>	Tonsberg
<b>Numero posti</b>	1
<b>Email:</b>	<b><u>mail@esmeralda.no</u></b> and in cc to eures@afolmet.it
<b>Scadenza:</b>	25/09/2025