



# Sous-chef diplomado (Inglés alto). Radisson Blu Hotel Bodø (Noruega).

Contact person	Taco Bosson ( Executive Chef ). Tlf. 0047-40545754
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## Description of the company

- Radisson Blu Hotel Bodø is nestled in the heart of the beautiful coastal city Bodø, the hotel is in the harbour area and offers magnificent views of the Norwegian Sea and surrounding mountains. This Bodø hotel features 191 bright, spacious guest rooms decorated in a modern Arctic style. Guests savour regional cuisine at the hotel's Sjøsiden Restaurant and enjoy drinks at Top 13, the hotel's rooftop bar. The hotel also boasts a basement bowling hall, fitness room and Free high-speed, wireless Internet access.  
This Bodø hotel has two large assembly halls (divisible into 17 meeting rooms) that can accommodate up to 450 delegates.

Number of employees in the company: 60

## Job description

- Assists the Executive Chef in meeting and exceeding the company Food GP budget
- Assists the Executive Chef in ensuring all kitchen staff are trained on dish specification and how to achieve food margins
- Orders of food stock appropriate to sales levels and not over ordered
- Prepares food for service appropriate to sales levels and corporate quality standarts
- Controls wastage and records / reports all wastage
- Dishes are to specification with no over portioning
- Stock rotation is followed and all store rooms / fridges and freezers are in order
- Assists in monitoring & controlling stock levels – daily, weekly and monthly ensuring there are no shortfalls.
- Implication and execution of HACCP guidelines

## Skills:

Education, work experience, language, certificate etc.

**Language requirements; English fluid speaking and writing, Scandinavian language knowledge is a plus.**

**Chef diploma and minimum of 2 years experience as sous-chef in similar size hotel (190 rooms)**

## Working hours

37.5 h week

## Start date

01-02-2013

## Salary

27000 NOK bruto monthly = 3697 Euro bruto monthly

## Application

### How to apply?

Email c.v to [taco.bosson@radissonblu.com](mailto:taco.bosson@radissonblu.com) Copi to [pergarrf@jcy.es](mailto:pergarrf@jcy.es) REF. SOUS-CHEF Deadline: 31/1/2013