**Recruitment Advertisement**

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| Position: | Sous Chefs  |
| Company / Establishment: | Kakslauttanen Arctic Resort  |
| Location / Address | Saariselkä, Finland  |
| Company / EstablishmentDescription /Overview | Kakslauttanen Arctic Resort  |
| Key Job Responsibilities: | We are looking for skilled and experienced Sous chefs to work with us next winter season. Employment will commence in September or October 2017 and last until March or April 2018. We have two main restaurants and three private restaurants for groups, all serving an a la carte menu. Chefs work in two shifts; morning shift is taking care of breakfast and lunch, and evening shift dinner. As winter is our peak season, working days can be very busy.Desired qualifications, experience, and skills:* Fluent in written and spoken English; other languages are considered an advantage
* Relevant professional educational with valid certification.
* Experience of working in restaurants for 4-6 years’ experience.
* A proactive attitude and excellent team working skills
* Ability to work independently
* Ability to cope with pressure
* A driving license is considered an advantage
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| Experience Requirement: | 4-6 years’ experience in Professional A la carte kitchens with 100 – 200 seating’s.  |
| Expectations:  | * Fluent in written and spoken English; other languages are considered an advantage
* Relevant professional educational with valid certification.
* Experience of working in restaurants for 4-6 years’ experience.
* A proactive attitude and excellent team working skills
* Ability to work independently
* Ability to cope with pressure
* A driving license is considered an advantage
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| Position Reports to: | Head Chef  |
| Remuneration Package: | Based on experience and talent.  |
| Application Requirement | Resume |
| Email to: | joti.nalluri@kakslauttanen.fi |
| Deadline of Application: | 15th July 2017 |