

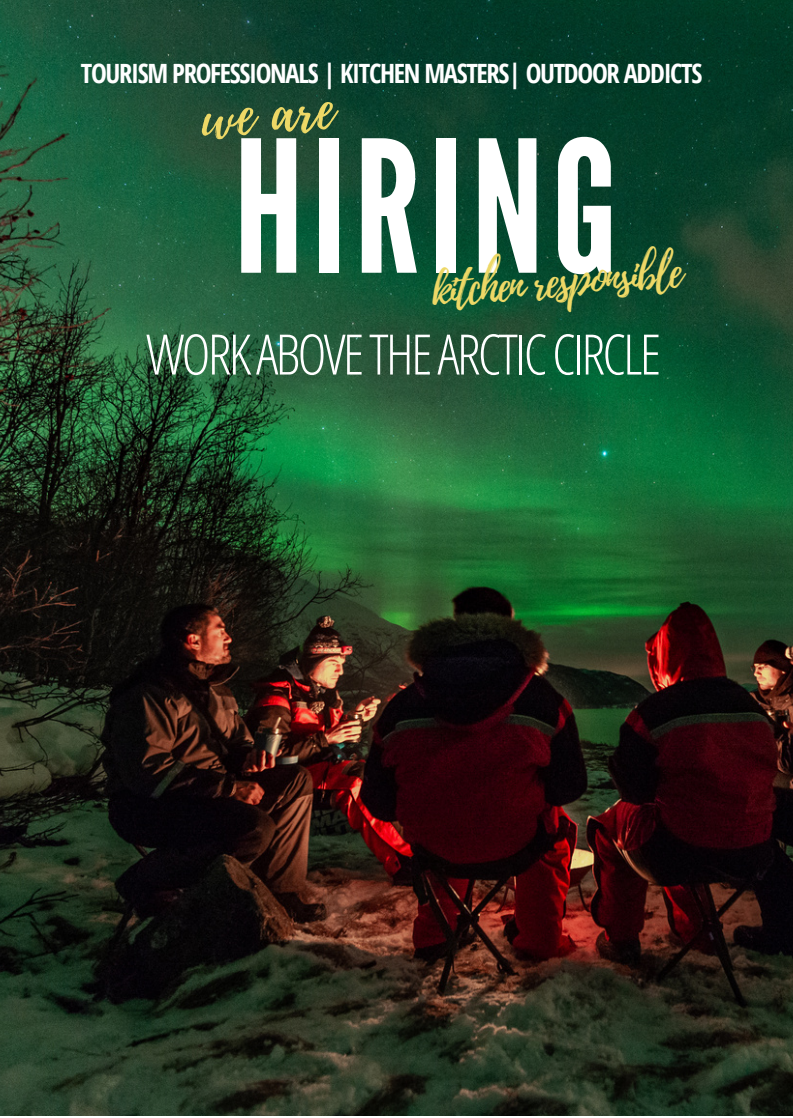
TOURISM PROFESSIONALS | KITCHEN MASTERS | OUTDOOR ADDICTS

we are

HIRING

kitchen responsible

WORK ABOVE THE ARCTIC CIRCLE



Is this you?

- Passionate industry professional
- Loves cooking
- Great at following procedures & recipes
- Comfortable with working behind the scenes
- Loves routines
- Able to switch off & balance your life & work

Is this what you're looking for?

- Working in a team of experienced tourism professionals
- Working with others that are passionate about local ecology & are working towards a regenerative approach to tourism
- Motivated by providing quality activities to our guests
- A Nest where you will always feel welcome & know you are appreciated
- Where your skills are considered a craft
- A cooking position that is in reasonable & friendly hours



are we a match?

What Wandering Owl is looking for

We are looking for team members that are serious about working in tourism. Tourism in Tromsø is exciting & different everyday, however it comes with challenges. Our high season is over Christmas, so everyone, including our cook, is expected to work during this time. If you are a cook, this might be the Nest for you. Ideally, we are looking for new Owls that wish to join the Nest for season after season.

The requirements

- Have either education or experience in cooking for a kitchen in a commercial capacity, following procedures & routines
- Proficient in English - all our operations are in English
- Comfortable with cleaning & enforcing kitchen cleanliness
- Be a respectful & mindful person & see each other as equally important spokes on a moving wheel.
- Willingness to learn "Owl ways"
- Eager to work in nature based transformational tourism

Important information about the position

- All positions require full availability during Christmas & between February and March.
- The "menu" for the season is already set, this position is responsible for running the kitchen, making the food and ensuring the kitchen is compliant with local laws and regulations.
- Position start date is October 1st and training will be conducted the first week of October.
- The position is 37.5 hours per week and the days can be flexible. On the days off, the food preparation shifts will be taken by another employee.
- The position is responsible for cleaning up meal thermoses after tours and the daily clean up in the kitchen.
- The position is responsible for ordering supplies, maintaining ingredient stocks and other kitchen tasks.
- Aurora Hunts are our most popular activity & are our "bread & butter". This means most of the shifts will be preparing for or packing down from an Aurora Hunt. The soups, biscuits and drinks for this tour must be ready by 5.30pm each night we have a confirmed tour. We ask you to join an Aurora Hunt in early October to see what it is you are part of.
- The applicant does not need to be a chef, but some experience in a kitchen is valuable.
- You must be allowed to work in Norway (i.e. from a Schengen or EEA/EU nation).
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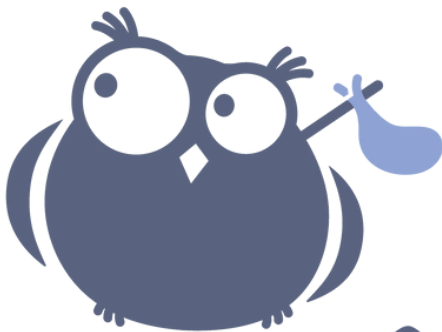
Hiring process

Between April & August we are hiring our team for the winter season. We will be hiring several different guides, office workers & logistic/kitchen personnel to fulfil our needs. There may be some time between applying & hearing back from us, this is because we are a small team & we receive many applications. During this time our office will also close for 3 weeks for our vacation.

If we are interested in your application, we'll reach out & arrange an interview either in person or via Teams.

How to prepare to apply

- Read this document & read through our webpage thoroughly so that you know what you are apply for
- Prepare your CV, & cover letter
- Go to our jobs page
- Fill in your details & upload your documents
- On your confirmation email you'll receive a form, complete your answers to the questions
- Press submit & then you are done!



Wandering Owl
TOURS