

NEW HIRE

AT **HATTVIKA LODGE** LOCATED IN THE
MIDDLE OF THE **LOFOTEN** ISLANDS

- **HEAD CHEF**
- **RECEPTIONIST**



Application with CV and motivation letter to: kristian@hattvikalodge.no

HATTVIKA LODGE is the pioneering and leading basecamp for active guests in the LOFOTEN region. After opening our new restaurant, **FANGST** November 2021, we are looking for two central positions

HEAD CHEF for the restaurant and team of chefs

RECEPTIONIST to continue to build the best Guest Experience

We are looking for **two experienced** and "hungry" candidates to join our dynamic team. We are searching for a professional chef who inquires about excellent cooking skills with experience in fine dining/set menu restaurants, and a manager for our kitchen staff. They should be productive in idea thinking and have a positive outlook on life and team-building. Your counterpart is our Restaurant Manager, and you will report to the owner of Hattvika Lodge.

We require:

Excellent communication skills in the English language (Nordic language, in addition, is a pre)
Previous experience in fine dining restaurants, budget and kitchen staff management
HACCP/ Norwegian Food Safety Authority requirements. Out-of-the-box thinking mindset

Our new RECEPTIONIST is looking for their next move in the hospitality business with a passion for the best guest experience. We define our new receptionist as multi-talented, and your passion is customer service by verbal or written response is excellent.

The receptionist at Hattvika Lodge will:

- Serve guests by greeting, welcoming, and directing them appropriately
- Notifies other related personnel of visitor arrival and makes appropriate check-in
- Informs visitors by answering or referring inquiries
- Taking care of all cross-channel payments, bookings, and reservations
- Assists the Restaurant Manager and Bar personnel in providing beverage service right out of our reception in Restaurant FANGST – the gravity point of service at Hattvika Lodge.

For both positions, we think you should know what it takes to enter the management position in a new restaurant, FANGST, and to provide excellent customer service to all guests. We would love to see you here up north as soon as possible in 2023.

We offer a versatile and comfortable working environment within our team, full-time employment and great colleagues! For the right profile, we'll discuss salary/ staff accommodation/ vacation.

Our footprint in the LOFOTEN islands is strong, and HATTVIKA LODGE is hosting 8.000 guests annually. If the arctic is attractive to you – our restaurant FANGST is a great place to continue exploring, and the team at Hattvika is a big family.

Contact us, and we will gladly share more information about the positions!

Additional information: **Kristian Bøe, +47 930 28 887/ kristian@hattvikalodge.no**

