**NORVEGIA** norvegia

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| **Riferimento** | EURES Norway Ref. 922090238 |
| **Mansione** | Cook |
|  | Job title Cook Job description Take care of incoming orders Skills: Education, work experience, language, certificate etc. Experience as a cook Working hours and place of work 37,5h hours a week Type of contract (permanent or temporary, if temp state length) Seasonal contract Start date (and if necessary, End date) 15.06.2021 – 01.09.2021 Salary 190NOK/h gross Other information This is hard work. It can be 4 – 500 plates every day Application Last application day 01.02.2021 How to apply? Please send your application to Mr. Kjell Grøthe E-mail kjell@kgkafe.no and cc eures@afolmet.it Other information: We can help with accommodation |
| **Sede** | Norway |
| **Email:** | [**kjell@kgkafe.no and cc eures@afolmet.it**](about:blank) |
| **Scadenza:** | 01/02/2021 |

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| **Riferimento** | EURES Norway Ref. 981342895 |
| **Mansione** | Deboner |
|  | Job title: Deboner Job description Work on a production line as a deboner/meat cutter with lamb, pork or beef Skills: Education, work experience, language, certificate etc. Required minimum 2 years’ experience from work on a line in a meat production facility as a deboner Working hours and place of work 6.30- 14.30 Type of contract (permanent or temporary, if temp state length) Temporary, from 3 to 6 months Start date (and if necessary, End date) June 2021- December 2021 Salary 211 NOK / hour gross Application Last application day 30th April 2021 How to apply? Please send your cv in Einglish to agnieszka.tarkowska@randstad.no and cc eures@afolmet.it Other information: Accomodation: 4600 NOK /month (a single room, kitchen and bathroom shared), transit to Norway: own transport |
| **Sede** | Norway |
| **Email:** | [**agnieszka.tarkowska@randstad.no and cc eures@afolmet.it**](about:blank) |
| **Scadenza:** | 30/04/2021 |

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| **Riferimento** | EURES Norway Ref. 981342895 |
| **Mansione** | Slaughterman |
|  | Job title: Slaughterman Job description Work on a production line as a slaughterman with lamb, pork or beef Skills: Education, work experience, language, certificate etc.Required minimum 2 years’ experience from work on a line in a meat production facility as a slaughtermen in a clean or dirty zone Working hours and place of work 6.30- 14.30 Type of contract (permanent or temporary, if temp state length) Temporary, from 3 to 6 months Start date (and if necessary, End date) June 2021- December 2021 Salary 239 NOK / hour gross Application: Last application day 30th April 2021 How to apply? Please send your cv to agnieszka.tarkowska@randstad.no and cc eures@afolmet.it Other information: Accomodation: 4600 NOK /month (a single room, kitchen and bathroom shared), transit to Norway: own transport |
| **Sede** | Norway |
| **Email:** | [**gnieszka.tarkowska@randstad.no and cc eures@afolmet.it**](about:blank) |
| **Scadenza:** | 30/04/2021 |