

Are you our new baker?

About Hotel Union Geiranger

The hotel was originally built in 1891 in traditional Dragon Style/Swiss Style. The Mjelva family took over the operation in 1899 and has, through generations, developed the hotel into what it is today – a modern hotel with a conference and event department, spa, swimming pool, nightclub, and unique experiences for our guests.

The hotel is now run by the fourth generation of hosts, Monja and Sindre Mjelva, who continue the strong Union atmosphere with a focus on quality and service.

Hotel Union Geiranger is looking for a skilled baker for the 2025 season

Hotel Union Geiranger is seeking a precise, skilled, and efficient artisan baker to join our team. You will work in our hotel kitchen, producing sweet yeast pastries and bread for our new retail outlet during the 2025 season.

The work schedule will be planned together, but the outlet will be open from 10:00 AM every day throughout the season. The position involves producing sweet yeast pastries, bread, scones, and other baked goods.

We are looking for someone who works neatly, cleanly, systematically, and efficiently, who is punctual and has good knowledge of food safety (IK-mat). You must also enjoy working in a team. Fluency in spoken English is required.

Production will take place in the hotel's kitchen.

Work Tasks:

- Production of baked goods with high and consistent quality.
- Follow current production lists.
- Ensure food safety (IK-mat) and daily cleaning of work areas and equipment according to our routines.
- Maintain order in refrigeration and raw material storage.
- Assist with packaging of goods when needed.

Qualifications:

- Certificate of apprenticeship in baking.
- Relevant work experience.
- Good ability to communicate in English.

Personal qualities:

- Quality-conscious.
- Structured and efficient, both independently and in a team.
- Flexible and detail-oriented.
- Neat and organized.
- High work capacity.
- Positive attitude towards night shifts and weekend work.

We offer:

We have a strong professional environment and wish to connect with skilled professionals in the baking industry. Hotel Union Geiranger has always placed great emphasis on craftsmanship and expertise. The hotel has a total of 24 chefs and apprentices across various sections, where everything is made from scratch. Every day, we work together to achieve our company's goal of high quality and timely delivery.

Application and deadline

Applications should be sent to F&B manager Odd Ivar Solvold

Email: odd.ivar.solvold@hotelunion.no

Employment type: Seasonal. Application deadline: May 3, 2025

We look forward to hearing from you!