

Outgoing and passionate chef wanted for the Hotel Arctic

If you are a competent food artisan and able to make decisions in a varied workday where you also have to create an unforgettable experience for our guests, you are the person we are looking for.

Hotel Arctic is situated in the beautiful Ilulissat in Greenland, north of the Arctic Circle, with a view to floating icebergs in the Ice Fjord. You will be creating dishes and menus based on exciting Greenlandic ingredients.

We are looking for a person who is interested in developing the food experience, who is creative and visionary, solution-oriented and not least a competent and visible manager.

You will be working closely with the rest of the F&B management team based in and around the hotel. They will be able to support you in creating menus, conjuring up dishes, making calculations and providing sparring in the kitchen.

We can offer

- A free rain – you will mostly make you own decisions in the kitchen
- An attractive workplace with a good salary package
- Health insurance
- Provision of a suitable residence
- Annual holiday/free journey to Denmark
- The possibility of building on a restaurant in development
- The ability to work creatively with our menus and party packages
- Personal development and a high professional level
- Great responsibility at a hotel occupied by guests throughout the year

About you

- You have a minimum of 3 years' experience as the manager of a kitchen
- You are interested in working in the Arctic region
- You treat everybody in the kitchen with respect and confidence and make sure the employees are happy
- You ensure professional development in respect of the individual employee's abilities and potentials
- You will be the heart of and the pivotal point in the kitchen
- You are able to stay in control
- You have good Office package skills
- You must be able to keep many balls in the air
- You are a skilled food artisan with an eye for detail, development and reinterpretation of dishes
- You are loyal and have clear and distinct communication skills



Hotel Arctic is the northernmost 4-star hotel in the world with 90 rooms, a 5-star conference centre and ongoing building projects of 7 northern lights cabins and 10 holiday apartments.

Hotel Arctic has two restaurants, Brasserie Ulo and the future restaurant that is still at the conceptual stage and as the chef you will be working closely with the General Manager on the finalisation.

The restaurants accommodate everything from big weddings to conferences, and the food therefore has to be adjusted to the different guests in addition to a la carte for lunch and dinner. The hotel also has a bakery, a smokehouse and a delicatessen.

The key words are: ambitious - local - authentic

Hotel Arctic is wholly owned by Greenland's national airline company Air Greenland A/S, which in turn is owned by the Government of Greenland.

The place and its surroundings:

Ilulissat is the biggest tourist town in Greenland and is situated at the UNESCO protected Ice Fjord. Each year, thousands of tourists from all over the world visit Ilulissat to experience its magical nature and culture.

The summer is full of light; the midnight sun shines from the beginning of May till the end of July and people barbecue and enjoy chilled glasses of bubbles on the terrace.

In the winter, the hotel is filled with guests enjoying the gastronomic experience, the northern lights, the scenery and the atmosphere of the Arctic climate.

We will conduct interviews on an ongoing basis so please do not hesitate to email us.

If you have any questions about the job, please contact the Hotel Manager Morten Nielsen on +299 538323 or at mn@hotel-arctic.gl

Please submit your application and CV to mn@hotel-arctic.gl

We look forward to hearing from you.