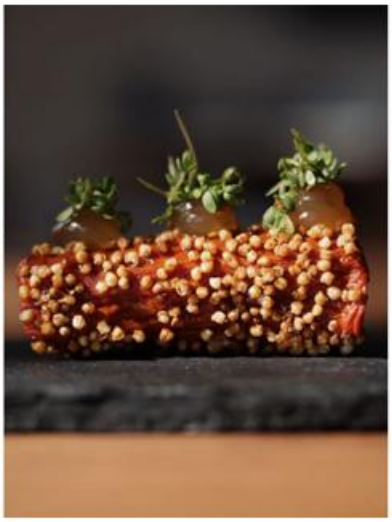
SWEDEN NEED CHEFS

Sous Chef

Karstorp Säteri in Skövde Sweden

We are looking for **an experienced Sous Chef** to join Karstorp Säteri in Skövde, Sweden. Bring your kitchen experience, your ideas and your ability to lead a team, and help us create memorable dining experiences.


The kitchen at Karstorp

Karstorp Säteri is a historic lakeside estate with a hotel, restaurants and space for weddings, celebrations and conferences. We have three separate kitchens: the kitchen at Karstorp, the Butcher Boys BBQ smokehouse kitchen and the kitchen at Sociabelle spa.

You will work alongside Head Chef Jonas Andersson, whose background includes international kitchens and nine years in a restaurant featured in the Michelin Guide. Seasonal ingredients, local producers and techniques such as fermentation and pickling shape our approach to food.

Moving to Sweden

Thinking of moving to Sweden? Temporary hotel accommodation can be arranged, followed by help finding long-term housing. You will have the opportunity to contribute to our menus and develop your skills in a kitchen with varied services and room for ideas.

The Sous Chef role

As Sous Chef, you will support the Head Chef in daily kitchen operations and take responsibility for the team and service when needed.

Your responsibilities

- Lead preparation and service, maintaining consistent food quality and presentation.
- Contribute to menu development, planning and ordering, and help reduce food waste.
- Maintain high standards of food safety, hygiene and kitchen organisation.

What you bring

- At least five years of professional kitchen experience.
- Experience in a Michelin-starred restaurant is highly desirable.
- The ability to lead, support and communicate clearly with a team.
- Good English is essential.
- A reliable, organised approach and the confidence to keep standards high during busy service.

Employment details

Position	Full-time Sous Chef
Working hours	Daytime, evening and weekend shifts. Hours vary with workload.
Salary	From SEK 35,000 gross per month for full-time work. Higher starting salaries are available depending on your experience, skills and professional background. Final salary is agreed individually.
Start date	As soon as possible.

Apply

to join us Send your CV and a short introduction in English, including your earliest possible start date, to Chami Malek. chami@karstorp.se Email (con copia a eures.nordicos@sepe.es) subject Sous Chef - Karstorp Säteri Applications by email only. We review applications as they arrive.

Karstorp Säteri | Kristallvägen 1 | 549 49 Skövde | Sweden karstorp.se Photos: Karstorp Säter

Explore Karstorp at www.karstorp.se