

Chef/Cook at biodynamic farm

About the Farm

Fokhol Gård is a biodynamic farm located in Stange Vestbygd, 11 km south of Hamar, in a fertile agricultural district on the sunny side of Lake Mjøsa.

Fokhol is owned by a foundation of common utility, whose aims are connected to biodynamic farming, as well as pedagogical activities and research. The board of the foundation has given the responsibility for the ongoing work, and for the creation of new activities, to a group of people.

This group of people is a young team of 6 adults with their 3 children. Just as the farm is very broadly positioned with animal husbandry, vegetable and arable farming, farm shop and guest house, the core group does also come from different backgrounds, with different previous experiences. They started to take on this project of transforming the farm into its new phase in February 2022.

In 2023 the biodynamic farming education (BINGN) will move to Fokhol Gård. The students will live and work on the farm and will have regular classes and seminars. Therefore we are looking for a chef to support the team on the farm with daily meals for the students and coworkers.

The qualitative, gentle and value-added preparation and refinement of our products are an important part of fulfilling our vision as a sustainable company. Seeing, feeling, tasting and smelling, this is how we want to bring our students, but also visitors and customers closer to biodynamic and organic agriculture in culinary terms. (Certifications: demeter/debio)

Job description:

We are looking for a chef/cook, to support the team working on the farm with a warm lunch 3-5 days a week for approx. 15-20 people
Start: 1. March 2023

We offer:

- young and dynamic team
- fresh, organic and high quality products (vegetables, milk, meat, eggs and grain)
- a professional and certified kitchen
- living opportunity at the farm
- products from the farm
- long term perspective in the team
- development of own ideas (catering, courses, production of different products)

Your tasks:

- preparing warm lunch for 15-20 people
- keeping the kitchen organized and in good order (hygienic standard)
- ordering organic products, which are not produced on the farm, from a wholesale company

Possibilities:

- baking bread
- processing fruits and vegetables (jams, juice, fermenting vegetables)
- processing of dairy and meat
- preparing full board for seminars at the guesthouse



We expect:

- education or experience as a cook; or experience in cooking for bigger groups
- appreciation of the quality products we produce
- a talent for healthy cooking
- openness for new ingredients and the openness to cook mostly vegetarian
- ability to cook with seasonal products
- joy at effective workflows
- strength in communication and teamwork
- reliability
- language skills: English, Norwegian (or the motivation to learn it)

Please send us a meaningful application including salary expectations and the earliest possible starting date to fokhol@fokhol.no. We are open to developing the job together with you, to meet yours and our needs and wishes. A combination with the job offer 'guesthouse manager' is possible, also posted on our website www.fokhol.no
Feel free to contact us via mail: fokhol@fokhol.no
or call for further information +47 417 827 50

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