

Food & Beverage Manager to our Norwegian office in Oslo - 50%

We are looking for a practical and service-minded Food & Beverage Manager to take responsibility for the day-to-day food and beverage operation at our Oslo office.

This is a 50% position focused specifically on ensuring that food, drinks and kitchen operations run smoothly for our courses, professional networks and events.

Your responsibilities

- Planning and ordering food for courses, network meetings and events
- Ordering and maintaining stock of beverages, coffee and other kitchen supplies
- Coordinating catering and external suppliers
- Ensuring the kitchen and food service areas are organised, stocked and ready for daily operations
- Planning staffing requirements related to food and beverage service
- Coordinating and supporting temporary or hourly staff when required
- Monitoring stock levels and reducing unnecessary waste
- Handling practical food and beverage requirements before and during events
- Ensuring appropriate standards of cleanliness, food handling and presentation

Who are we looking for?

You are practical, organised and comfortable taking responsibility for the full food and beverage operation

We are looking for someone who:

- Has experience from hospitality, catering, food service or a similar environment
- Is structured and able to plan ahead
- Is comfortable managing suppliers, orders and stock
- Can coordinate staffing around varying levels of activity
- Works independently and takes ownership of your area
- Remains calm when plans or participant numbers change
- Communicates well with colleagues, suppliers and temporary staff

Working hours

This is a **50% position** based at our Oslo office.

Working hours will follow the activity level of our courses, network meetings and events.

Some weeks and periods will therefore be busier than others.

About the role

This is a hands-on operational position. The primary responsibility is the efficient running of JUC Norway's kitchen and food and beverage service.

If you enjoy taking ownership, keeping things organised and making sure food and beverage operations work smoothly behind the scenes, we would like to hear from you.