



KVITNES GÅRD

About the Farm and Restaurant

Kvitnes is an old northern Norwegian farm located in Vesterålen. The farm dates back to the mid-1800s and was one of the largest farms in the region. In February 2020, Halvar Ellingsen opened the restaurant at Kvitnes Gård. Halvar worked at some of Norway's best restaurants for 10 years before moving back home. His dream was to open a restaurant on a farm that produced its own ingredients – a dream he realized at Kvitnes Gård. Kvitnes Gård was quickly hailed as one of Norway's best restaurants and a model for sustainability. The restaurant can accommodate around 30 guests and serves only a tasting menu, Most of the guests stay over in one of the farm's 15 rooms. Only ingredients from north of the Arctic Circle most of vegetables and meat produced at the farm.

What to Expect as an Intern at Kvitnes Gård

With us, you will take part in most of what happens on the farm. As a chef, you will often be out in the field harvesting ingredients before heading into the kitchen to prepare the day's dishes, which are served in the evening. How much you learn depends a bit on the interns themselves; if you show interest and a desire to learn, you will be allowed to participate in most activities. If we see that you are an intern who can handle being in a kitchen, you will be given more and more responsibility and take on a larger part of the work. We have had several interns who eventually ran their own station.

Working Hours, Accommodation, Compensation, Period, and Season

It is possible to be an intern with us year-round, but we recommend the summer half-year. This is to experience as much as possible of what happens on the farm – so that you get the most out of your stay. We are an international team with employees from all over the world, so the working language is English. We work 4-day weeks, and the working hours are 10-12 hours a day, with a 30-minute break where we eat staff meals together in the middle of the day. We provide free accommodation for our. In addition, we pay a salary of 5000 NOK per month – for interns who stay for 2 months or longer. We prefer that interns, especially during the summer season, stay for a minimum of two months, so that they get the most out of their stay and we can train them properly.
We are a good team that works and has a lot of fun together in our free time.
We accept both chefs and waiters as interns. For waiters, the tasks will involve serving, guest contact, setting up, and checking in and out our guests.
If you have more questions and want to know more, don't hesitate to ask – just send an email to Halvar@kvitnes.com