

MERIBEL, FRANCE

Chalet Chef

Reporting to: Resort Manager

Job purpose

The role of the Chalet Chef is to organise the smooth running of the chalet kitchen in our flagship Chalet L'Arclusaz in Meribel Mottaret. The chef will be expected to have professional cooking experience, with a flair for their chosen career, and a passion for cooking new and exciting meals. You will work alongside a chalet host who will be mainly responsible for housekeeping and hosting duties, whilst you both work as a team to ensure the 10 guests in the Chalet have the best holiday possible.

When:

30 November 2019 - 29th April 2020

Duties and responsibilities

- Catering a variety of high quality meals for 10 guests – breakfast, afternoon tea and a 4-course dinner
- Working within a precise budget, saving costs through menu development where possible
- Placing bi-weekly food orders with various food suppliers
- Keeping all Kitchen areas in the highest state of cleanliness
- Assisting the Resort Manager with menu selection and updates
- Carefully managing stock levels and waste control
- Deep clean and set up of chalet at start and end of season
- Daily and Weekly Lodge Cleaning
- Assisting with other Lodge duties where necessary

Package

- Competitive Salary
- Travel from London Airport to and from Resort - If you wish to travel to resort in your own vehicle, we will subsidise this to the value of £100 each way.
- Shared Accommodation in TTR Mountain Lodge
- Insurance
- Full 3 Valley Ski Pass
- Ski or Snowboard Hire if needed
- Uniform - Company Jacket, Shirts and an Apron. You will need your own Black Trousers.

Personal Skills

- Ability to cater to a large group of people to a very high standard
- Calm under pressure and good at managing a small team in the kitchen
- Previous experience in Chalet catering or Chef roles, with strong personal standards
- A desire to create new and exciting meals, and always present food at its best
- A tactical thinker that can cut down menu costs through thoughtful ingredients
- Over 21 Years of Age and with Driving Licence
- Food Hygiene Level 2 or higher



Working Hours

You will generally be expected to work mornings (07:15 - 10.45) and evenings (17:30 – 21:00) with one full day (7:15 - 13:15 then 17:30 - 21:00) of work on changeover day. You can expect to get one full day and two half days off a week, but must be willing to chip in when required with other roles or to cover other staff members.