

Job Description – Chef

Duration	approx. early to mid-November – End April 2023
Reports to	Resort Manager
Location	Three Valleys – Reberly, Les Menuires
Hours	Full time with 2 days off (1x full day and 2x half day)

Job Description

Your role is to deliver an outstanding culinary experience in our chalets that elicits excellent feedback from guests. You will be responsible for the management, financial controls and food hygiene practices within the kitchen. Working as part of our chalet team and using Richmond's menu plan as a base you will provide meals for around 30 to 50 people each day.

Job Responsibilities

- Produce high-class cuisine seven days a week including Breakfast, Afternoon tea, Children's high tea, Canapés, Three-course evening meal in accordance with Richmond's menu plan
- Manage kitchen staff duties and ensure they are equipped to meet a continued high standard of food, hygiene and safety measures during your day off
- Manage food purchase and storage ensuring minimal waste and effective stock control
- Maintain a kitchen that is safe, hygienic, professional and enjoyable to work in
- Ensure Food Hygiene and Health and Safety measure are always met and that HACCP records are always maintained
- Deep clean the kitchen and lounge kitchen on a weekly basis and take authority over keeping these spaces clean, workable and presentable
- Be part of creating and delivering an exceptionally warm and welcoming atmosphere
- Partake in the evening entertainment programme on a rota system
- Take the lead on administrating weekly food orders, in line with numbers, budgets and dietary requirements
- On a semi-regular basis, drive down the mountains in potentially snowy conditions to top up food orders.
- Any other roles or duties deemed necessary for the smooth running of the chalet

Skills and Experience

- Regular experience preparing 3-course dinners or cooking for large groups e.g. for a church event (Essential)
- Passion for cooking and enthusiasm to learn (Essential)
- Evidence of attention to detail and high levels of accuracy (Essential)
- Experience as an Assistant Chef, Kitchen Staff or similar (Desirable)
- Experience working in a professional kitchen environment (Desirable)

- Previous experience cooking at altitude and in chalet environment (Desirable)
- Knowledge of various dietary requirements and experience adapting recipes (Desirable)
- Experience handling budgets and responsibility for stock control (Desirable)
- Ability to implement HACCP procedures with knowledge of Health and Safety (Essential)
- Previous experience in a customer-facing role (Essential)
- Strong communicator, calm demeanour, work well under pressure (Essential)
- Hard worker, evidence of 'above and beyond' mentality, desire to serve and help others (Essential)
- Professional, able to follow procedures and represent the company well (Essential)

Qualifications and Certificates

- Culinary School Training e.g. Orchards Chalet Cooking Course (Desirable)
- NVQ Qualifications in Food preparation, food service or similar (Desirable)
- Health and Safety and Food Hygiene Certification (Essential)
- Full UK Driving License (Essential)

Prerequisites

- EU Passport Holder (Desirable)

Package and Benefits

- Approx wage of 1,720 Euros pcm
- Return travel to/from the UK
- Accommodation and all meals at the chalet
- Insurance
- Uniform
- Opportunities for year-round work, further training and job progression
- Concessions on holiday for family and friends during your employment