



## Chalet Chef

<b>Duration</b>	Approx. 01 Dec 2026 to 30 Apr 2027	<b>Location</b>	Three Valleys – Les Menuires, France
<b>Salary</b>	Approx. 1,800€pcm (gross) + Bonus	<b>Hours</b>	Full-time, split shifts: 1 full day and 2 half days off weekly.
<b>Reports to</b>	Chalet Managers	<b>Accommodation</b>	Shared Room (same sex)

### Role Overview

Ready to delight guests' taste buds with exceptional food that you have prepared for them this winter? Join Richmond as our Chalet Chef and create memorable meals for 30 to 50 guests daily, all while being part of a warm, faith-driven community.

As the chef, you'll spend most of your time cooking and will also manage kitchen operations with care, uphold high standards of hygiene and financial control, and help bring the chalet experience to life through food and team support. Your passion for hospitality and attention to detail will shine as you make every guest feel truly valued.

Beyond cooking, you'll grow in your Christian faith alongside a supportive community committed to prayer and spiritual growth. If you're eager to serve in a vibrant Christian environment and make a real difference through your culinary skills, Richmond is the place for you.

### Job Responsibilities

#### 1. Kitchen Management & Culinary Excellence

- Purchase, prepare cook and present outstanding evening meals and afternoon tea for Richmond guests and team members.
- Ensure delivery of 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
- Manage team on kitchen duties and ensure they are equipped to meet a continued high standard of food, hygiene and safety measures during your day off
- Lead and manage weekly food purchasing and administration, ensuring effective stock control, minimal waste, and alignment with attendance numbers, budgets, and dietary requirements
- Oversee the ordering and stock management of wine and bar supplies, ensuring appropriate selection, cost control, and readiness for service
- Ensure that all dietary requirements are catered for in each element of the service, including canapes, tea and bread options
- Ensure the open kitchen remains safe, hygienic, professional, and a pleasant environment to work in. Food Hygiene and Health & Safety standards must always be upheld, with HACCP records consistently maintained.
- Deep clean the open kitchen and open lounge kitchen when necessary, and take authority over keeping these spaces clean, workable and presentable
- As required, perform interim top-up shops. This may involve driving down the mountains in snowy conditions

## **2. Relational and Practical Support for Chalet Operations**

- Where possible, partake in guest dinners, eating with them and socialising with them in order to create and develop an exceptionally warm and welcoming atmosphere
- To have a guest focussed approach and be willing to undertake any requests from guests and the wider team at any time, remembering that even on your time off you are on duty and representing Richmond

## **3. Embrace a Lifestyle of Fellowship and Service**

- Commit to regular times of prayer and bible study in order to maintain a living and active relationship with God. To be looking to advance your journey as a Christian, wherever you feel you are at the start of your role
- Lead the staff team in devotions on a rota basis
- Undertake any other roles or duties deemed necessary to contribute towards an excellent guest experience and a smooth running of the Chalet

---

### **Skills and Experience**

---

- Previous experience cooking in large quantities
- Ability to communicate in a clear and engaging manner, in particular with regard to the evening dinner service
- Calm demeanour with an ability to work well under pressure
- Hard worker, evidence of 'above and beyond' mentality, desire to serve and help others at all times

---

### **Requirements**

---

- Full UK driving license
- Applicant must be over the age of 21 on 01 December 2026
- Work Permit/Visa: Applicants must either hold valid French work authorization or be prepared to be supported by the company in securing the necessary work permit and visa.