



SARL CHALET MONTAGNE TRADITION

Catered Chalets in Les Gets

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CHEF/PASTRY CHEF

INTRODUCTION TO THE ROLE

Your working week, throughout the season, will vary but on average it will work out at 40 hours. Certain weeks, during the season, might be busier than others. Start & end dates depending on your availability; possibility to extend to winter season.

We will provide you with a training, after which you will be responsible of our central kitchen where food will be made for our chalets and our food delivery service.

In the main kitchen you will be doing the main preparation following recipes and production sheets. We are using seasonal, local, fresh, and quality product to cook homemade food for the clients and for the team.

JOB DESCRIPTION

You will be working with the chef and independently in the kitchen

You will be responsible on the tasks you will be dedicated

You will ensure food hygiene and health and safety standards are met

You will co-ordinate with our manager, who will oversee your duties and responsibilities

You will follow environmental regulations as closely as possible, recycling

You will need to be flexible

You may cover the days-off of other team members, in different properties or departments, during the season.

Over the course of the season you may undertake different tasks, within different departments

WHAT WE EXPECT FROM YOU:

- You are hardworking and reliable
- You are keen, quick and happy to learn
- You are flexible and organised
- You are interested in cooking
- You are a team player
- Good food hygiene and health & safety standards
- Having an eco-mind to follow our environment procedures

SELECTION CRITERIA

- You have an interest in cooking and keen to learn cooking skills
- You do not see cleaning as chore, you take pride in it and are motivated to do it
- You can work as part of a team and independently when needed
- You can perform physically demanding tasks