



SARL CHALET MONTAGNE TRADITION

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MOUNTAIN & TRADITION
Catered Chalet
www.chalets-lesgets.com

CHALET KITCHEN
Food Delivery
www.chaletkitchen.com

Chalet
Kitchen

KITCHEN TEAM MEMBER

INTRODUCTION TO THE ROLE

You will be provided with a full week of training alongside our head chef. Your responsibilities will include cooking food for our food delivery service and for our chalet guests in our commercial kitchen (which is not a customer facing).

You will have the assistance of our head chef on a daily basis, but you will be solely responsible for the tasks that are assigned to you.

Our kitchen works in 3 different shifts. Each week you'll spend 2 days on morning shift, 2 days on day shift and 2 days on evening shift.

- Morning shift: You will be in charge of all of the main prep (peeling and cutting)
- Day shift: You will be in charge of cooking all of the prepped food
- Evening shift: You will be in charge of dessert section, prepping cakes and desserts for the following day

JOB DESCRIPTION

You will be working alongside our head chef, who will oversee your duties, in our professional kitchen

You will be able to provide an excellent level of food, in keeping with our standards

You will work in different sections of our kitchen, including savoury cold, savoury warm and pastry

Each working week will consist of 6 working days. Each working day will consist of 1 shift. Per week: You will work 2 morning shifts (from 6/7am), 2 afternoon shifts and 2 evening shifts (up to 12pm/2am)

Your working week, throughout the ski season, will vary but on average it will work out at 40 hours

Certain weeks, during the ski season, will be busier than others:

- General training and setup will take place over the first 2 weeks
- Christmas week and New Year's week will be very busy
- January will be quieter and your ski time will increase
- February is the busiest month. The skills you have learned, in the previous months, will benefit you most during this time
- March and April will be quieter
- Chalet packing and cleanup will take place over the final week

WHAT WE EXPECT FROM YOU:

You are hardworking and reliable

You are enthusiastic, reliable, quick and happy to learn

You are flexible and organised

After training, you are able to work alone and follow strict recipes

A dedication to providing excellent quality of service, which meets our standards.

Good food hygiene (you are able to follow and stick to a proper hygiene plan) and health & safety standards.

(Hygiene training is provided)

SELECTION CRITERIA

You are entitled to work in France (Valid visa or EU Citizen)

You have a desire to provide guests with amazing food

You have passion for cooking and a desire to quickly learn new cooking and prepping skills

You are self-motivated

You can work as part of a team and independently when needed

You are able to perform physically demanding tasks