



SARL CHALET MONTAGNE TRADITION

Catered Chalets in Les Gets

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CHEF / PASTRY CHEF

INTRODUCTION TO THE ROLE

We will provide you with a full week of training, after which you will be responsible of assisting in 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.

Your rota will vary between pastry and preps starting early morning, main cooking during the days and 2 full days off every week.

Your working week, throughout the ski season, will vary but on average it will work out at 40 hours. Agreement would be from end of November 2023 till end of April 2024. The exact dates are to be confirmed near to the time.

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

- General training, as well as kitchen 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
- Kitchen close down and clean will take place over the final week

JOB DESCRIPTION

You will be working 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 (after hygiene training)

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 ski 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