



est. 2006

F & P

TRAVEL

CHALET CHEF

If you are looking for a chef position that will look great on your CV, gives you plenty of ski time, a chance to explore your culinary skills, work in a small team and ski in Méribel - one of the finest ski resorts in the World - come and join the F&P team as a Chalet Chef next winter! We are fanatical about food with our cuisine being a central part of our luxury product.

We are firm believers in looking after your staff and that a happy team makes for happy guests.

We cater to a high level and strive to wow guests with chalet food that knocks the socks off most. Only employing chefs with restaurant or fine cuisine experience or those with solid training at a reputable cookery school we feel

it's important to give you free rein to design your own menu which can change as little or often as you like. Whilst you need to be competent in the kitchen and passionate about food you will also have shop to a budget, consider carefully provenance and seasonality of produce, cater for all ages and requirements, keep chalet accounts on a weekly basis and help out in other areas of the chalet. You will have a great deal of guest interaction and also need to be prepared to cook in an open kitchen. Enthusiasm for skiing or snowboarding or wanting to learn is essential. As a proactive member of the team, you will prepare a full breakfast, afternoon tea, canapés and a 4-5 course evening meal five days per week.

CHALET CHEF

Most importantly we are looking to build a team that works well together both in the chalets and out on the slopes. Years of experience has proved to us that this team work is key to the success not only of F&P but also to your season. We are looking for a hard-working team to maintain our high standards with masses of enthusiasm for the job in hand, a love for the mountains, an eye for detail and a professional attitude. We value our staff hugely as we recognise they are fundamental in the success of our business. If this is a position you are looking for and think we sound like a company you'd like to work with then email us on recruitment@fandptravel.com with your CV and menu plan.

Hurry, we only have a small number of positions to fill! Position would also suit a couple applying for Chalet Chef & Host or management roles

"F&P pushed me out of my comfort zone in a way previous jobs had not, and helped me develop through each season into a chef comfortable on any section in any kitchen."

Duncan, F&P Chalet Chef 2012-2015

OUR CHALET CHEF WILL RECEIVE:

- GENEROUS LIVE OUT STAFF ACCOMMODATION
- A GENEROUS WAGE ON A FRENCH CONTRACT
- TWO FULL DAYS OFF PER WEEK
- MORE SKIING TIME THAN MOST - UP TO 6 DAYS PER WEEK
- FREE REIN IN THE KITCHEN WITH A GENEROUS FOOD BUDGET
- OPPORTUNITY TO WORK WITH TOP CHEFS FROM FRANCE AND THE UK
- NUMEROUS OTHER PERKS YOU GET FROM WORKING IN SMALL TEAM SUCH AS OURS.



REQUIREMENTS OF OUR CHALET CHEF

- Qualifications and/or previous experience in the preparation of fine cuisine or formal chef training is essential.
- We are accepting applications from UK and EU passport holders, or those with a valid work permit and visa for France. For UK passport holders any offers made will be conditional on obtaining the relevant work permit and visa (we assist with this), the sooner you apply the more likely this will be.

“Whether you’re fortunate enough to work for the f&p family is entirely up to you, but I suggest you take the chance and get ready for a full on winter of friends, new family, lots of skiing and more fun than you knew could be had in those temperatures!!”

DETAILED OUTLINE OF DUTIES

Duties include and are not limited to:

- Provide full breakfast, afternoon tea, canapés and 4-5 course
- Evening meal 5 days a week all working within Health and Safety Food Standards
- Menu plan alongside F&P to work with innovative and suitable ideas
- Keep a record of all menus served
- Adapt menus to satisfy any dietary requirements such as vegetarians/wheat intolerance etc
- Prepare children’s evening meals (two courses) as required
- Shop to a budget, and keep accurate chalet accounts on a weekly basis
- Keep kitchen, to include all appliances and living area clean at all times
- Maintain all mechanical and electrical equipment to a high standard
- Be responsible for your chalet, assist with cleaning whenever needed
- Work as a team with your host and manager to ensure all standards of service are maintained
- Remove all rubbish and recycling twice a day after each service
- Overall basic maintenance within the chalet
- Report and communicate continuously to you Resort Manager
- Be a proactive part of the F&P team
- Any other duties within your capabilities that are necessary for the proper performance of your job and the requirements of the business that the Company may reasonably request you to perform.

APPLY NOW ATTACHING A CV

recruitment@fandptravel.com

