



Production chef

AliKats is an independent luxury chalet company based in Morzine in the French Alps, run by Al & Kat Judge. We started with one chalet in 2011 and have now expanded our portfolio to consist of 6 catered and 6 self-catered chalets.

Excellent food is at the heart of an AliKats holiday and we work really hard to put together interesting and varied menus that will delight our guests. Almost everything is made from scratch using local, seasonal sustainable ingredients wherever possible. We are looking for a chef who understands and shares our values and will ensure that the food being delivered in the chalets each day is of the highest quality.

This job would suit someone who likes a calm working environment and being part of a small close knit team. The ideal candidate will be dedicated and trustworthy; be interested in sustainability and passionate about cooking delicious creative food.

Tasks & responsibilities include (but are not limited to):

- **Meal Preparation:** Collaborate with another chef to prep evening meals 5 days a week for up to 50 catered guests and 30 self-catered guests. Tasks include preparing fresh stocks, sauces, canapés, vegetables, marinating meat, desserts, and pastries.
- **Dietary Requirements:** Prepare meals to meet specific dietary needs and children's preferences.
- **Inventory Control:** Manage food orders, stock levels, and kitchen supplies, maintaining a set budget.
- **Hygiene Standards:** Maintain excellent kitchen hygiene, including correct food storage, washing up, and cleaning fridges, freezers, and store rooms.
- **Food Delivery:** Oversee the packing and delivery of food to the chalets by the support team.
- **Sustainability Practices:** Implement sustainable kitchen practices, including waste reduction, recycling, and energy conservation.
- **Training:** Assist in training chalet cooks at the start of the season and ensure the execution of a set menu with precision, maintaining consistency and creativity in every dish.
- **Quality Assurance:** Conduct regular quality checks to ensure meals meet our high standards and guest expectations.



Skills & experience

- Minimum 3 years previous professional cheffing experience (references required)
- Passion for food & cooking
- Excellent organizational and multitasking skills
- Positive attitude, strong work ethic, and dedication to continuous improvement
- Commitment to sustainability and knowledge of sustainable practices in the kitchen
- Minimum age of 21 (as specified by our vehicle insurer)
- A full manual driving license that allows you to drive in Europe.
- An interest in skiing/snowboarding or love for the mountains.
- Good level of spoken English (B2/C1)
- Basic French (advantageous for food orders and shopping)

Start Date: 1st November

Finish Date: mid- April.

Package includes:

- Competitive wage dependent on experience
- A minimum of 2 full days or 1 full day and 2 half days off per week
- Quality accommodation with Wi-Fi and all bills included
- Food allowance
- Full Portes Du Soleil ski pass
- Mountain rescue insurance (you will need your own separate travel insurance policy as well)
- €100 travel budget to and from Morzine from the UK or equivalent
- Company vehicle (or mileage if you have your own)
- Ski or snowboard equipment hire
- Airport transfers
- Full pre-season training
- AliKats uniform
- Monthly team activities and incentives
- 10% friends and family discount on direct chalet bookings

If you want to be part of a high performing team and to spend your winter cooking exceptional food whilst having fun in the mountains, then please send us your CV and a cover letter to jobs@alikats.eu