



CHALET CHEF

LA FERME À JULES, MORZINE · WINTER 2025/26

B-Corp certified · Carbon neutral · Award-winning · Independent & founder-led

You don't just cook. You care about food.

Excellent food is at the heart of an AliKats holiday. Not as a marketing line — as a daily commitment. Interesting, varied menus crafted from scratch using local, seasonal ingredients. A kitchen that runs to a zero-waste philosophy. Food that genuinely competes with the best chalet dining in the Alps.

The approach here is fine dining quality, served family style — and holding that tension well is the skill. We're not looking for Michelin plating for every dish. We're looking for food that is consistently excellent, relaxed enough to feel at home in a busy chalet full of people who've just come off the mountain, and with a few well-timed “wow” moments that leave guests genuinely impressed — and reaching for their phones.

La Ferme à Jules is our flagship chalet — built in 1808, sleeping up to 20+ guests, and the place where AliKats started. It's the chalet that demands the most. The food has to match.

We're looking for a professional chef who is confident cooking for large groups to a consistently high standard — someone who is as precise on kitchen management as they are on the plate, and who genuinely believes that how a kitchen runs shapes the whole guest experience.

The chalet has an open plan kitchen — you'll be cooking in full view of your guests, and that's part of the job. The best chefs here get a genuine buzz from that interaction. They enjoy the energy of a busy, lively chalet, and they bring warmth to the room as well as to the plate.

If you want a quiet season with your head down, this isn't the right kitchen. If you take real pride in doing it properly — and you thrive in the middle of it all — keep reading.

What makes La Ferme à Jules different

You'll be working alongside three hosts — not alone. La Ferme à Jules is run by a team of four, and the kitchen is at the centre of it. Hosts handle most breakfasts, afternoon teas, and help with kids' meals — which means your focus and your energy go where they matter most: the evening. Canapés, multi-course dinners, the wow moments — that's your territory, and yours alone.

The volume is real — up to 26 guests every week, for twenty weeks. So is the opportunity. Guests at La Ferme arrive with high expectations. When the food is right, it's the thing they talk about when they get home.

We source locally and seasonally — including from our own fruit trees, whose harvest goes straight into the chutneys on your guests' cheeseboard. The kitchen runs a zero-waste philosophy. These aren't constraints — they're the brief.



What the role involves

In the kitchen	Running the operation
<ul style="list-style-type: none"> – Sole responsibility for evening meals — canapés and multi-course dinners for up to 26 guests, executed to a consistently high standard every night 	<ul style="list-style-type: none"> – Food ordering, inventory control, and budget adherence — run tightly and without prompting
<ul style="list-style-type: none"> – Strong sauce work, pastry fundamentals, and the judgement to know when a dish needs a wow moment — and when it just needs to be delicious 	<ul style="list-style-type: none"> – Implementing and maintaining HACCP protocols and allergen management to a professional standard
<ul style="list-style-type: none"> – Applying classical techniques with Alpine influences — precise, ambitious, and consistent 	<ul style="list-style-type: none"> – Maintaining impeccable hygiene and driving a zero-waste kitchen philosophy
<ul style="list-style-type: none"> – Catering confidently to a wide range of dietary requirements — allergies, intolerances, lifestyle choices — without it affecting the quality or ambition of what you serve 	<ul style="list-style-type: none"> – Working alongside three hosts who handle most breakfasts, afternoon teas, and help with kids' meals — evenings are yours to lead, with hosts on hand for service and front of house
<ul style="list-style-type: none"> – Calm under pressure. Genuinely curious about ingredients. 	<ul style="list-style-type: none"> – Full manual European driving licence required — for shopping runs and resort transport

What we're looking for

You don't need to have run your own kitchen as a head chef, but you do need the technical foundations, the pace, and the discipline that only comes from working in a professional environment.

- A background as a chalet chef, private chef, yacht chef, chef de partie, or junior sous chef in a fine dining or luxury hospitality environment is exactly what we're looking for
- Proficiency in French culinary techniques, modern plating, and cooking to a consistently high standard for large groups



- Strong knowledge of food safety, allergen management, and kitchen sanitation
- Experience planning and executing multi-course menus across multiple dietary requirements – Excellent knife skills, pastry fundamentals, and the ability to work efficiently under time constraints – Organised, self-motivated, and able to manage a kitchen independently
- Minimum age of 21 with a full manual European driving licence
- Some French is an advantage — particularly helpful for shopping runs and supplier relationships — though not essential
- A genuine passion for food — and the kind of quiet pride in a well-run kitchen that has nothing to do with who's watching

Applying as a couple

If you would like to apply as part of a couple, this position can be combined with a chalet host or driver role, and a double ensuite room can then be shared.

The honest part

La Ferme à Jules is the busiest kitchen we run. Twenty weeks, up to 26 guests every week, and a team of four who need to work well together to make it happen. Mornings are early. Service nights are full-on. Changeover days are relentless.

The chefs who thrive here are the ones who find satisfaction in doing difficult things beautifully — who care as much in week twelve as they did in week one, and who bring energy to a team rather than relying on it.

And yes, you'll ski. But that's not why you're here.

A note on sustainability (and why it matters here)

A lot of companies mention sustainability. Few build it into daily decisions.

For us, it's practical, not performative.

AliKats is B-Corp certified, our energy is almost 100% renewable. Our kitchens run a zero-waste philosophy. We source locally and seasonally — including from our own fruit trees, whose harvest goes straight into the chutneys on your guests' cheeseboard. It's a long-term project, built slowly and honestly, not a marketing exercise.

This only works if the people on the ground care. If you're the kind of chef who notices waste, questions habits, and takes ownership of how a kitchen runs — you'll fit here. If not, it will feel like friction.



What you'll receive

Salary	Competitive seasonal salary plus a share of tips. French contract with support on permit and visa applications.
Performance bonuses	Clear incentive programme linked directly to guest experience. Effort recognised. Going the extra mile noticed.
Lift pass	Full Portes du Soleil season pass (~€850 value). 600km of skiing — right outside the door.
Ski / snowboard hire	Free equipment hire for the season — skis or snowboard, boots, the lot.
Accommodation	Ensuite room in staff accommodation in Montriond.
Food	All meals provided during working hours.
Days off	Two full days off per week — time to actually use that lift pass.
Travel	€100 travel contribution each way. Airport transfers to and from Geneva included.
Insurance	Carte Neige emergency accident cover included. Own travel insurance with winter sports cover required.
Team outings	Monthly team gatherings to have fun and celebrate work well done.
Uniform	Full AliKats uniform provided.
Discounts & references	Generous friends and family discounts on AliKats holidays. Strong letters of recommendation for high performers.

Why AliKats

We're not the biggest chalet company in the Alps. That's deliberate.

AliKats was founded by Al and Kat Judge — who left banking and publishing to build something they actually believed in. Fifteen years, sixteen chalets, and a few awards later (The Times, The Telegraph, Global Good Awards), the thing that still sets us apart is the same thing it always was: genuine people, looking after guests properly, in a place we all love.

We care about food that genuinely competes with the best chalet dining in the Alps. La Ferme à Jules is where that standard is set. We want it run by a chef who feels the weight and the privilege of that — and who shows up every day determined to honour it.

We won't micromanage you. We will support you, trust you, and — if you're good — want you back.



How to apply

Send us your CV and a short note on why this role — not just "a ski season." Tell us about a menu you're proud of and what made it work. Tell us about your professional kitchen background and what you'll still care about in week twelve. A sample menu is welcome.

jobs@alikats.eu

We recruit on a rolling basis and strong candidates are offered early — don't wait until October. We read every application properly.