



CHALET HOST

LA FERME À JULES, MORZINE · WINTER 2025/26

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

This is where AliKats started.

Built in 1808. The first chalet we ever operated. La Ferme à Jules is the heart of AliKats — the place that started everything, and the one that still demands the most. Sleeping up to 26 guests, run by a team of four, it's busy, loud, warm, relentless, and unlike anywhere else we operate.

If you're looking for a quiet corner of the Alps to coast through a season, this is the wrong chalet.

If you're the kind of person who comes alive in a full room, who finds energy in a big team rather than despite it, and who genuinely believes that how a group works together is what makes or breaks a season — keep reading.

What makes La Ferme à Jules different

Most chalets are run by a couple. La Ferme à Jules is run by four people — four different personalities, four different working styles, four schedules that need to mesh every single day for twenty weeks.

The chalet has never lacked for great individual talent. What it needs — what it has always needed — is four people who are as invested in each other's success as their own. People who communicate before things become problems. Who absorb the chaos of a 26-person chalet without making it someone else's problem. Who still like each other in March.

We're honest about this because it matters. The biggest variable in whether La Ferme à Jules has an exceptional season isn't the food or the weather or even the guests. It's the team.

La Ferme à Jules is the chalet that started everything for us. We want it staffed by people who feel that — and who bring something to a team, not just to a role.

What the role involves

In the kitchen	On the floor	In the team
– Cooking proper breakfasts daily — full cooked options, fresh pastries — for up to 26 guests	– Welcoming and hosting up to 26 guests with genuine warmth — individually, not as a group	– Working closely with two other hosts and a chef across shared responsibilities and overlapping shifts



– Preparing children's meals with care and flexibility around dietary needs	– Concierge responsibilities: restaurant bookings, ski lessons, childcare, massages, transfers — handled before anyone asks	– Communicating clearly and proactively — naming issues before they become tensions

– Baking cakes and afternoon tea from scratch — a daily responsibility, not an occasional one	– Driving guests to and from the slopes (full manual licence, min. 3 years' experience required)	– Sharing workload equitably and flexibly, depending on what the day demands
– Assisting the chef with meal prep and kitchen organisation during service	– Daily cleaning, room servicing, laundry, and chalet presentation to an exacting standard	– Supporting colleagues when they're stretched and accepting support when you are
	– Weekend changeovers: deep cleaning and full reset before the next group arrives	– Maintaining a consistent, positive team atmosphere even in the busiest, most pressured weeks
	– Assisting with dinner service, table setting, and front-of-house presentation	

What great looks like here

We're not just looking for a good host. We're looking for someone whose superpower is making a team better.

- A natural collaborator — not just tolerant of others, but genuinely energised by working with them
- A strong communicator who says what needs to be said, early and clearly
- Someone who thrives in a busy, noisy, chaotic environment — and brings calm to it rather than adding to the noise



- Confident and capable in the kitchen every morning, without needing to be a trained chef
- Warm with guests individually, even when managing 26 of them at once
- The kind of team member who makes everyone around them better at their job
- Still caring in week twelve as much as week one

The honest part

La Ferme à Jules is a lot. The sheer volume of guests, the size of the team, the pace of the operation — it's not for everyone, and we'd rather say that upfront than have you discover it in December.

Working in a team of four for twenty weeks means conflict is inevitable. What matters is how you handle it. We're looking for people who lean in rather than away — who address tension directly, without drama, and move on.

If you've ever been in a team that really worked — where everyone pulled together and the whole was greater than the sum of its parts — you'll know exactly what we're trying to build here. That's the standard. That's what we're hiring for.

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

What you'll receive

Salary	Competitive seasonal rate. SBIT-compliant French contract with full legal support on permits and visas.
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	Shared twin room in our staff chalet in Montriond — a comfortable, well-located base for the season. Or a double room if applying as a couple.
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.
Uniform	Full AliKats uniform provided.



Discounts & references	Generous friends and family discounts on AliKats holidays. Strong letters of recommendation for high performers.
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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.

La Ferme à Jules is where that started. We want it staffed by people who feel the weight and the privilege of that — and who show 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.

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 person who notices waste, questions habits, and takes ownership — you'll fit here. If not, it will feel like friction.

How to apply

Send us your CV and a short note on why this role — not just "a ski season." Tell us about a time you helped a team work better. Tell us how you handle conflict. Tell us why the noise and chaos of a 26-person chalet sounds like exactly the right environment for you.

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.