



CHALET HOST & CHEF COUPLE

MORZINE, FRENCH ALPS · WINTER 2025/26

This is not a skiseason job.

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

It's a chance to run a small, thoughtful hospitality business for a winter — with real guests, real standards, and real responsibility.

If you want an easy winter with lots of skiing and minimal effort, this isn't for you.

If you take pride in doing things properly — in the kitchen, in the chalet, and in how you treat people — keep reading.

What you're really signing up for

Every week, somewhere between 6 and 26 people arrive at one of our chalets slightly tired, slightly hopeful, and quietly wondering if this will be the trip they talk about for years.

Whether it is depends almost entirely on you.

You'll be running one of our chalets as a pair. Not working in it. Running it.

That means guests who arrive with high expectations (and remember everything). Food at a consistent fine dining standard. A space that always feels calm, clean and considered. Hundreds of small decisions — every day — that shape someone's holiday.

And something else that matters here: doing things well, without cutting corners, even when no one's watching.

“Wake up at 6.45am and smile — because you're about to spend another day in one of the most beautiful places on Earth.” — from the AliKats team, written by someone who actually meant it.

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.

The two of you

THE CHEF

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

- Previous chalet cooking experience or a professional kitchen background is preferred — but we'd also love to hear from passionate home cooks who are confident cooking for large groups to a consistently high standard
- Confident delivering a 5-day rotating menu: cooked breakfasts, afternoon tea, canapés, multi-course dinners — for up to 12 guests
- Strong sauce work, pastry fundamentals, and plating that makes people pick up their phones
- Precise on kitchen management: ordering, HACCP, allergens, stock control
- Confident catering to a wide range of dietary requirements — from allergies to lifestyle choices — without it affecting the quality or ambition of what you serve
- Calm under pressure. Genuinely curious about ingredients.
- You minimise waste because it matters — not because you're told to
- Full manual European driving licence (required for self transport and shopping runs)

THE HOST

You notice things other people miss.

- The room that needs attention before the guest sees it
- The guest who wants a chat — and the one who doesn't
- The detail that turns "nice stay" into "best holiday we've ever had"
- Previous housekeeping or hospitality experience is essential — super-yacht, chalet seasons, or similar guest-facing roles are particularly valued
- Sharp concierge instincts: restaurant bookings, ski lessons, massages, in-resort transfers — handled before anyone asks
- A genuine interest in wine — and the confidence to talk about it with guests. A formal qualification isn't required, but knowing your way around a wine list matters here
- Able to keep the chalet spotlessly clean and beautifully organised — not as a separate task, but running seamlessly alongside the hosting
- Full manual European driving licence (required for in-resort guest transfers)
- Warm without being overbearing. Efficient without feeling transactional.



What great looks like here

The best couples we've hired don't wait to be asked. They hold themselves to a standard that has nothing to do with who's watching. They care as much in week twelve as they did in week one.

We're looking for people who:

- Take responsibility without being reminded
- Find satisfaction in doing difficult things beautifully
- Are energised by a week of delighted guests — not depleted by it
- Take quiet pride in a perfectly laid table, an empty plate, a guest who didn't want to leave
- Support their partner and the wider team without being asked

The honest part (that others gloss over)

Mornings are early. Evenings are full-on. Changeover days are relentless. Guests can be wonderful — and occasionally not.

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

The people who thrive at AliKats are the ones who get a genuine kick from doing it properly. The rest find it a long winter.

What you'll receive

SALARY

Competitive seasonal rate, French contract with 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 (worth ~€850). 600km of skiing. Right outside the door.

SKI OR SNOWBOARD HIRE

Free equipment hire for the season — skis or snowboard, boots, the lot

ACCOMMODATION

Comfortable ensuite room in our staff chalet in Montriond — a proper place to come home to

FOOD

All meals provided during working hours

TIME OFF

Two full days off per week — time to actually use that lift pass

TRAVEL

€100 budget towards European flights at the start and end of the season, plus airport transfers to and from Geneva

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, 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. Chalets that feel considered, not generic. A lower-impact way of operating, wherever possible. And a team who take quiet pride in what they do.

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

How to apply

Send us a CV for each of you, a short note on why this role — not just “a ski season” — and anything that helps us understand how you work as a pair. Tell us about a meal that mattered. Tell us what you'll still care about in week twelve.

jobs@alikats.eu

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