



PART TIME FLEXI HOST

MORZINE, FRENCH ALPS · WINTER 2025/26 · PART-TIME · AVG. 24 HOURS PER WEEK

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

Most ski season jobs make you choose.

Work full time and ski on your days off. Or work fewer hours, watch your money carefully, and hope you get enough mountain time to make it worthwhile. This role is structured differently — and once you understand how, it tends to make a lot of sense.

Outside of school holidays, the week largely belongs to you. Weekend changeovers, done to an exacting standard — and then the mountain is yours. When school holidays arrive and the resort fills up, you step into a full hosting role: cooking, serving, room servicing, slope runs, 45+ hours worked as split shifts. Then the holidays end, and the quieter rhythm returns.

The clever part: your busiest weeks are often when the slopes are at their most crowded anyway. Your time to ski freely generally falls in the quieter weeks — shorter lift queues, better snow, the mountain largely to yourself. It's not a coincidence. It's the structure.

What it asks of you is range. The ability to switch from a quiet week of property work into a high-energy, guest-facing hosting role — and back again — without dropping your standard in either. If that sounds like your kind of challenge, keep reading.

What the role actually involves

The evening meal in peak weeks is prepped by a professional chef in our central kitchen — your job is to reheat, present, and serve it well. The cooking you do yourself is breakfast and afternoon tea. You don't need to be a chef, but confidence and care in the kitchen are essential.

QUIET WEEKS

Changeovers & property standards — 14–20 hrs

- Full weekend changeovers: linen changes, restocking, and presenting each property to an exacting standard before new guests arrive
- Occasional additional tasks — a driving shift, mid-stay clean, or host cover — but hours stay genuinely part-time
- High attention to detail and no shortcuts, even when the clock is tight

BUSY WEEKS

Full catering hosting — 45+ hrs

- Cooking and serving a proper breakfast each morning
- Afternoon tea — baking a cake and presenting it well is part of the job
- Kids' meals: simple, reliably good, delivered with a smile
- Reheating, elegantly plating and serving a chef-prepped evening meal from our central kitchen
- Daily room servicing throughout the week
- Slope runs: getting guests safely to and from



the mountain

Requirements

- Minimum 2 years' experience in customer service, cleaning, or hospitality.
- Confident and capable in the kitchen — a good breakfast and a well-baked cake are not optional.
- Full manual driving licence with minimum 3 years' experience. A UK licence is accepted.
- Comfortable switching between back-of-house graft and warm, attentive guest-facing hosting — sometimes in the same season, sometimes in the same day.

What great looks like here

The range this role demands is genuinely unusual. The people who do it well aren't just flexible — they're consistent. Same standard, same warmth, same ownership, whatever the week looks like.

- Able to move from quiet-week mode to full hosting mode without missing a beat
- A cleaning standard that would make a hotel inspector nod
- Warm and natural with guests — especially with families and children
- Calm in a kitchen under pressure, and proud of what comes out of it
- Someone who takes ownership of whatever they're doing, regardless of what it is
- Still caring in week twelve as much as week one

The honest part

Busy weeks can be full-on. 45+ hours as split shifts, guest-facing morning and evening, with changeovers at the weekend and two days off. The energy required is real, and the standard doesn't dip because you're tired.

And the gap between a busy week and a quiet one is wide. Some people find that unsettling. The people who do this role well find it interesting — even energising. They come back.

Across the season, quiet weeks run to 14–20 hours and peak weeks to 45+, balancing out to a seasonal average of around 24 hours per week. That balance is real, and we plan the season with it in mind.

What's included

Salary	Competitive, pro rata
Performance bonuses	Monthly team outings, a share of tips paid for hosting additional catering services and a possible end of season bonus linked to contribution for exceptional performers.



Training	Full training provided at the start of the season
Accommodation	Not included as standard. We can arrange a room in our lovely staff accommodation in Montriond if needed, with rent payable
Ski / snowboard hire	Included
Portes du Soleil lift pass	€300-600 discount on your full area Portes Du Soleil ski pass as an AliKats Employee.
Days off	Minimum 1 full day and 2 half days in peak weeks. As many as 3 or 4 days off in non-peak weeks.
Airport transfers	Geneva transfers included (flights not covered)
Insurance	Own winter sports travel insurance required

Uniform	Full AliKats uniform
References	Strong letter for high performers
Discounts	Friends & family AliKats discount

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.

When the Part Time Flexi Host role is done well, guests get something that feels personal and effortless. That's not easy to pull off — and we know 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 your kitchen experience and what your hosting looks like at its best. Tell us how you'd feel arriving for a 50-hour peak week after a quiet one.

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