

Kitchen Assistant

Job Description

Reporting to: Head Chef

Outline of Role

Maintain the highest standards of cleanliness in all kitchen areas by following established procedures each day. Assist our Head Chef in the preparation of meals and be efficient and effective in washing pots and plates during service while at the same time assisting with the plating of meals to an exceptionally high standard. This role involves lots of common sense, energy and the foresight to see where you will be most helpful next.

Key Roles and Responsibilities

- Wash up all breakfast items swiftly during service before commencing the cleaning checklist for the day
- Assist Chalet Hosts in restocking and storing breakfast items after service
- Prepare food alongside our Head Chef, completing a tasks list each morning
- Ensure the kitchen floor and all work surfaces are spotless before leaving
- Clear any snow from the front entrance and side of the hotel, maintaining safe pathways
- Ensure the lower kitchen including the staff toilet is clean and tidy at all times
- During dinner service manage the dirty plates while at the same time assisting our Head Chef in the plating of dishes for guests
- Ensure that all of the recycling is taken to the recycling bank each day
- Ensure that the bins are moved to the top of the drive way on the appropriate days
- Alert the General Manager of any problems or potential problems immediately
- Report any maintenance faults as soon as they occur using our established procedures
- Maintain an enthusiastic and helpful approach to guest care at all times
- Interact and show genuine interest in our guests at all times to create memorable holiday experiences
- Proactively promote the Chilly Powder Chalet Cook Book to all of our guests each week

Other Responsibilities

- Adhere to health and safety legislation and food hygiene legislation if preparing food to be served to children
- Be self-motivated and demonstrate consistent focus and enthusiasm
- Be a valued team player by taking measures to assist your colleagues when your own work load allows
- Be aware that we require team members to be fit and able to work throughout the season

Personal Appearance & Uniform

- Be well presented at all times wearing clean chefs whites and an apron during the morning shift in Au Coin du Feu
- Be well presented during the evening service by wearing clean chefs whites and an apron. High standards of personal hygiene are essential.

Benefits of working for Chilly Powder

- Comfortable accommodation
- Morzine, Avoriaz & Les Gets lift pass for the season
- Ski and boot hire for the season
- Meals whilst on duty
- Transport to and from the UK at the beginning and end of your contract
- Opportunities to stay for the summer season and another winter too!
- Regular performance appraisals to ensure your skills continue to develop