

Sous Chef – Au Coin du Feu

Job Description

Reporting to: Head Chef

Outline of Role

Prepare ingredients to established high standards for dinner service, alongside our Head Chef. Prepare and assist in the service of breakfast in Au Coin du Feu when necessary. Take responsibility for afternoon tea by following established standards to make sure there is an exciting and freshly prepared assortment of cakes available. Prepare children's tea and staff meals each evening to a consistent standard using the established methods and recipes developed by our Head Chef. Assist in the service of adults supper each evening.

Key Roles and Responsibilities

- Prepare ingredients to established standard for use in both chalets each day
- Store all food ingredients to established food hygiene standards
- Prepare afternoon tea cakes and biscuits so that they are always fresh and well presented when served to guests
- Assist the Head Chef in the weekly shop when required
- Prepare food for staff meals, to be served at 6.30pm each evening
- Cover the cooking of breakfast in Au Coin du Feu or Chalet Le Plan des Rochers when required
- Prepare and assist in the service of children's tea each evening, being prompt and efficient throughout
- Prepare creative canapés for service before dinner each evening
- Prepare and assist in the service of adults' supper each evening, being prompt and efficient throughout
- 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 work time. 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