

Sous Chef – Chalet Le Plan des Rochers

Job Description

Reporting to: Head Chef

Outline of Role

Prepare breakfast each day to a high standard to guests in your chalet. Prepare ingredients to established high standards before transporting them to Chalet Le Plan des Rochers for dinner service. Prepare and assist in the service of children's tea and adult's supper each evening to a consistent standard using the established methods and recipes developed by our Head Chef. This role also involves maintaining a positive and helpful approach to customers and doing everything possible to enhance their holiday experience, whilst working closely with a Chalet Host.

Key Roles and Responsibilities

- Prepare breakfast to a high standard each morning in your chalet for your guests
- Ensure the kitchen area is clean and tidy at all times
- Assist in transporting food and other items required in the chalet each day, along with the Chalet Host
- Store all food ingredients to established food hygiene standards
- Ensure afternoon tea is presented to chalet guests at 4pm each day, sharing this responsibility with your Chalet Host
- Assist the Head Chef in the weekly shop when required
- Prepare and assist in the service of children's tea each evening, being prompt and efficient throughout
- Prepare and assist in the service of adults' supper each evening, being prompt and efficient throughout
- Work closely with the Chalet Host to ensure the chalet is well stocked at all times
- Learn all guest names each week and use them whenever possible
- Be aware of the chalet's 'honesty bar' procedures and follow them when required
- 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
- Be prepared to assist the Chalet Host in her duties whenever necessary
- 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 and have a high standard of personal hygiene, wearing an apron at all times to prepare breakfast and clean chefs whites and an apron when preparing dinner each evening

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