



HIP HIDEOUTS

## Chalet Chef - Role Profile

### Background

Hip Hideouts provides bespoke, luxury ski holidays for private and corporate clients. Working as part of a small, friendly and dedicated team you are expected to deliver exceptional service throughout your working season. We promise our clients excellent service with attention to detail and expect our staff to provide this at all times. We also expect our staff to ensure that our guests come first at all times, and that the full enjoyment of their holiday is of paramount importance. Our high service level combined with an individual approach is what our customers identify with most.

### Overall Objective

To help run a clean, efficient and cost effective chalet, ensuring excellent food quality and service, with exceptionally high standards ensuring customer satisfaction at all times. We have developed a strong reputation for outstanding food, client care and a 'nothing is too much trouble' attitude. Your contribution to realising this will be essential.

### Chalet Chef

As chef you will have an extremely strong focus on customer food that shows quality of produce, creative presentation and flair. You will also have the ability to relate well to people and their needs, dietary or otherwise. You will work to a budget and have the flexibility to respond to individual guests needs. We encourage our chefs to not work to fixed menus but to be creative and bring something to the table that is unique and memorable.

Outline requirements for the role are as follows:-

- Bespoke menu discussion with the party leader prior to their arrival to create a level of comfort and professionalism
- Prepare a well-balanced and interesting menu that offers the guest interest, creativity and flexibility.
- Freshly prepare and cook, breakfast (at least one cooked option each morning), afternoon tea (freshly baked on the day), and a four course meal six days a week within a generous budget. Dinner will be to a very high standard, with presentation being as important as the quality of the food. You may be required to prepare a simpler separate menu for children.
- A selection of canapés will be prepared once a week normal on the first evening, but may additionally be required on special occasions, as required.
- Once a week (on change-over day, Sundays) you will work as part of the chalet team to make sure all rooms are cleaned and prepared for new guests.
- You may also be asked to prepare food for cocktail parties or special events instead of diner on certain occasions.
- Ordering of or shopping for all food items from agreed suppliers and checking that any goods delivered to the chalet are as ordered and correct in quantity.
- Maintaining the hygiene and cleanliness of the kitchen and dining area, paying particular attention to health and hygiene standards.
- Present a positive image of Hip Hideouts at all times and wear Hip Hideouts uniform or chefs whites as highlighted in the staff guidebook
- Ensure all our clients' expectations are met, if not exceeded, at all times.
- Provide staff meals when requested and ensure food order collections are adhered to around the needs of the guest first.
- Greet guests and help with luggage when necessary on arrival and departure
- Have a flexible attitude to your role, company, team members and clients.

**Skills and Attributes required**

- A minimum of 5 years experience working within the luxury service industry with either luxury ski chalet, michelin restaurant or super yacht experience.
- recognised catering qualification or extensive experience
- The ability to be flexible to work with clients from across the world with different tastes and requirements
- Experience of delivering bespoke menus with unique dietary requirements
- excellent time management and interpersonal skills
- excellent organisation/time management skills
- full, clean driving licence would be advantageous
- conversation French is encouraged
- knowledge of ski resorts/season life is essential

All applicants must have a UK National Insurance number, a UK bank account and have recent experience of paying UK Tax

Email your cv with covering letter to [hr@hiphideouts.com](mailto:hr@hiphideouts.com)  
or call 00 44 7793 451392