



Head Chef Job Description

AliKats is a small independent chalet company based in Morzine in the French Alps, run by Al & Kat Judge. We started with one chalet in 2011 and have now expanded our portfolio to consist of 6 catered and 3 self-catered chalets.

We pride ourselves on three things – superb customer service, amazing food and creating a fun and positive working environment for our team as a whole each season.

Our objective is to create the best chalet experience humanly possible.

Objective of the role

Excellent food is at the heart of an AliKats holiday and we work really hard to put together interesting and varied menus that will delight our guests. We make pretty much everything from scratch and use local, seasonal ingredients where possible.

The head chef needs to understand and share these values and ensure that the food being delivered in the chalets each day is of the highest quality.

There is also a strong management element to the job as the head chef will receive top line guest numbers on a weekly basis and must be able to translate them in to correct quantities of food to be prepared by them and the sous-chef.

Although the menu is largely set by Kat, there is still plenty of scope for creativity as the contribution of ideas and suggestions by the Head Chef will be welcomed and appreciated.

Tasks & responsibilities include (but are not limited to)

- Overseeing the smooth running of the central kitchen and co-ordinating all of the various tasks involved with delivering the evening meals each evening. (There is a set 6-day menu + seasonal variations)
- Meeting weekly with the Executive chef to discuss the menu, guest numbers etc. & report any issues.
- Managing the sous-chef and KP/delivery person: providing them with clear instructions on a daily basis and ensuring the quality of their work. Keeping morale high is also important!
- Working alongside a sous chef to prep the key elements of the evening meal on 6 days per week for an average of up to 75 covers per day for the catered chalet and up to around 30 per day (but usually less) for the self-catered chalets. Including but not limited to: preparing fresh stocks, sauces, preserves, canapés, vegetables, marinading meat, desserts & pastries.
- Preparing meals to meet specific dietary requirements & children's meals.
- Placing food orders, shopping for ingredients, managing stock levels etc.
- Working to a set menu and set budget.
- Maintaining excellent hygiene standards within the kitchen; correct food storage, washing up, cleaning fridges, freezers & store rooms etc.
- Overseeing the packing & delivery of food to the chalets by the support team.
- Reducing food wastage & increasing efficiencies wherever possible.
- Helping to train the chalet cooks and ensure that food is being served correctly in the chalets.

Skills & experience

- Previous experience as head or senior sous chef
- Passion for food & cooking
- A positive attitude and willingness to work hard
- Minimum age of 21 (as specified by our vehicle insurer)
- A full manual driving license that allows you to drive in Europe.
- The right to work in France.
- An interest in skiing/snowboarding or love for the mountains.