

VERBIER

— EXCLUSIVE —

Chef

About the Role

One of the key draws for guests coming on holiday with us is the exceptional standard of food. Verbier Exclusive chefs have a demanding but incredibly rewarding role with full responsibility for the catering in their chalet. The role allows you to showcase your work with the freedom to create and design menus to impress your guests. In a team, alongside your Host, you will be responsible for delivering the highest levels of service to our guests exceeding their expectations.

Main responsibilities

- Creating and planning menus with each set of guests (including pre arrival chef call)
- Breakfast, afternoon tea, children's supper (when required) canapés/snacks, minimum 3 course dinner for 5 nights in an open plan environment
- Catering for special occasions and understanding your guests dietary and allergy requirements
- Ensuring a clean and tidy kitchen before, during and after service
- Interacting with guests and being flexible for last minute changes
- All food and domestic shopping for your chalet
- Stock control and management of your kitchen
- Maintaining high levels of food hygiene and general health and safety in the kitchen and dining areas (as per VE & Swiss requirements)
- Assisting with the maintenance of all kitchen equipment and reporting any issues to the Guest Relations Manager
- Assist in keeping your chalet clean and tidy at all times creating a warm, friendly environment
- Responsible for ensuring the weekly budget is adhered to
- Provide weekly accounts

Who are we looking for?

You will be professional in approach and passionate about what you do, take great care and pride in your appearance. A 'can-do' positive attitude is immensely important to us, along with being sociable, we want you to be a key part of the team and have a strong eye for detail. You must be able to think on your feet and use your own initiative.

Skills and abilities required

You will have:

- Extensive experience in professional kitchen
- Minimum Level 2 food and safety certificate
- Knowledge of wine/food pairing
- Good interpersonal skills

- Excellent time management and organisational skills
- Ability to work well under pressure and as part of a team

Desirable requirements:

- Experience in a fine dining/AA Rosette/Michelin star restaurant
- Private chef work experience – yachts, villas or private homes
- Previous seasonal experience
- Experience in running your own kitchen (including menu planning, budgeting and sourcing ingredients)
- Full, clean UK driving license

In return we offer possibly the most competitive package in the Alps;

- Generous monthly salary (paid into UK bank account-subject to usual deductions for UK income tax and National Insurance contributions)
- Accommodation in Switzerland
- Travel to and from Switzerland
- Food costs throughout your posting to Switzerland
- Winter Ski pack – including 4 Valley ski pass, ski & boot hire, emergency medical and sports accident insurance, ski tuition and other winter activities and events
- Uniform
- 1.5 days off a week (usually Weds and Fri evening)
- Share of the tips

Essential requirements

- UK or EU Passport holder
- UK National Insurance number
- UK permanent address
- UK bank account
- Valid GHIC
- Available to work from December 2024 to April 2025
- Aged over 21yrs – for vehicle insurance purposes

If you are keen, we would love to hear from you.

Simply send your CV and cover letter to:

Sally Clifford

hr@verbierexclusive.com