

Hotelplan UK is a well-established and profitable family of travel and tour operating businesses with a strong tradition of excellence, quality and service. Each of our companies is incredibly passionate about its holidays, and our staff both in the UK and overseas are focussed to ensuring that we meet, indeed exceed, the expectations of our customers.

Our vision is 'creating amazing holiday experiences to be proud of'.

Your job will be: Chalet Chef

Your Manager will be: Resort Chalets Manager

What you will be doing

- Providing a welcoming atmosphere for the guests ensuring company high standards are met
- Planning, preparing and serving all the catered meals – breakfast, afternoon tea, children's lunches/high tea (if necessary) and evening meals in accordance with the company's menu following the guidelines and policies regarding food service. Adapting as necessary for any guests with allergies, intolerances & dietary requirements
- Managing all aspects of the kitchen operation, ensuring that the standards and quality of catering are maintained and complies with local legislation
- Adhering to Health & Safety incl. COSHH legislation and Food Hygiene best practices
- Encouraging a good team and working environment by mentoring junior staff to aid their personal and professional development
- Ensuring the kitchen is cleaned down after each food service and deep cleaned on 'change over' day in preparation for your new guests
- Ensuring all kitchen and chalet entrances, fire exits, balconies and roofs are clear of rubbish and pathways are regularly cleared of snow/ice ensuring they are safe to use
- Responsibility for all catering deliveries; cross-checking orders and quality rejecting any sub-standard items, ensure correct storage & stock rotation
- Showing due diligence with regards to ordering, stock consumption and waste control
- Maintaining your uniform to company standards throughout the season
- Attending the weekly staff meeting to ensure you are fully briefed on the following week's arrivals and any other important information
- Completing weekly paperwork to include; chalet report, catering and cleaning orders, HACCP documents, stock takes and accounts
- Working as a chalet team during each shift to ensure excellent work practices and efficiencies
- Assisting Chalet Housekeeper or Resorts Chalet Manager with any additional duties as required e.g. stock takes, paperwork, support in other kitchens, training, housekeeping etc.
- Promoting any company run event to your guests with knowledge and passion
- Assisting with the cleaning and closing down of the chalet, both interior & exterior including staff accommodation at end of season

What type of person are we looking for

- Significant experience within the catering industry
- NVQ L2 in Hospitality/Catering/Food Service or above (essential)
- Customer service and hospitality experience
- Enthusiastic, lively, sociable, friendly and a team player
- Previous seasonal experience (desirable)
- Flexible and adaptable approach to roles, responsibilities and working hours

What's important to us: Our Company Values

- Be Passionate in everything we do
- Work together as a United team
- Be innovative embracing and driving change
- Trusted, open and honest
- Stand out and be distinctive

Your job description is written to describe the general content of expected duties of the role. It is not exclusive or exhaustive and you may be required to undertake other duties that are reasonable and relevant to the scope of the role as the business requires. We aim to review job descriptions regularly to ensure they are an accurate representation of your role. A job specific task list will be discussed with you at training/once in resort.