

# Fish&Pips

If you looking for a chef position that will look great on your CV, gives you plenty of ski time, a chance to explore your culinary skills, work in a small team and ski in one of the finest ski resorts in the World - Meribel or Val d'Isère - come and join the Fish & Pips team next winter!

We are fanatical about food. We have brought out our own cookbook and proudly won The Times Chalet Chef award.

We are firm believers in looking after your staff and that a happy team makes for happy guests! We therefore think providing the following is essential:

- Three Valley / Espace Killy season pass
- Generous staff accommodation with UK TV and wifi
- A new and revised competitive package for 17/18
- More skiing time than most - up to 6 days per week
- Free reign in the kitchen with a generous food budget
- Numerous other perks you get from working in small team such as ours.

We cater to a high level and strive to wow guests with chalet food that knocks the socks off most. Only employing chefs with restaurant or fine cuisine experience we feel it's important to give you free reign to design your own menu which can change as little or often as you like. Whilst you need to be competent in the kitchen and passionate about food you will also have shop to a budget, cater for all ages and dietary requirements, and keep chalet accounts on a weekly basis. You will have a great deal of guest interaction and also be prepared to cook in an open kitchen. Enthusiasm for skiing or snowboarding or wanting to learn is essential.

As a proactive member of the team, you will prepare a full breakfast, afternoon tea, canapés and a 4-course evening meal six days per week.

Most importantly we are looking to build a team that works well together both in the chalets and out on the slopes. Years of experience has proved to us that this team work is key to the success not only of Fish&Pips but also to your season. We are looking for a hard-working team to maintain our high standards with masses of enthusiasm for the job in hand, a love for the mountains, an eye for detail and a professional attitude. We value our staff hugely as we recognise they are fundamental in the success of our business.

If this is a position you are looking for and think we sound like a company you'd like to work with then simply click on the apply button now below to make an online application. Hurry, we only have a small number of positions to fill!

**Duties include and not limited to:**

- Provide full breakfast, afternoon tea, canapés and 4 course evening meal 6 days a week all working within Health and Safety Food Standards
- Menu plan alongside Fish and Pips to work with innovative and suitable ideas
- Adapt menus to satisfy any dietary requirements such as vegetarians/wheat intolerance etc
- Prepare children's evening meals (two courses) as required
- Shop to a budget, and keep accurate chalet accounts on a weekly basis
- Keep kitchen, to include all appliances and living area clean at all times
- Maintain all mechanical and electrical equipment to a high standard
- Be responsible for your chalet, assist in cleaning whenever needed
- Work as a team with your host to ensure all standards of service are maintained
- Remove all rubbish and re-cycling twice a day after each service
- Overall basic maintenance within the chalet
- Report and communicate continuously to you Resort Manager
- Be a proactive part of the Fish and Pips team

**Requirements**

- Qualifications and/or previous experience in the preparation of fine cuisine is essential.
- Must eligible to work in the UK, hold a national insurance number and in which they have already made contributions to and a UK bank account.

**Apply now attaching a CV and a Menu plan**

