

Senior Chef @ Black Diamond

With the launch of our exciting project 'Black Diamond' in Tignes-les-Brevieres, we are looking for an experienced chef to lead our signature menu inspired by venues like The Ivy and Soho House. Black Diamond is a fusion of chalet, hotel and members club made up of a collection of 6 unique residences with access to facilities and services that would leave many five star hotels envious.

Working from a central professional kitchen you will manage a small team of aspiring chefs in the delivery of our unique 'rolling' catering package. Helping to launch the project you will be influential in the evolution and delivery of our product, and work alongside the management team to create and support additional pop up events, as well as supporting the wider Chalet Cheffing team.

The role is hard work but highly rewarding. Whilst we have extremely high expectations of our team, we also strive to create a positive environment for our staff. We structure our roles into realistic shifts so you can be sure you will enjoy a positive work-life balance with plenty of time to explore everything the resort has to offer. This position offers exciting development opportunities beyond the winter season. Check out our brochure for a taste of what the Black Diamond is all about:

<http://theboutiquechalet.com/pdf/black-diamond-brochure.pdf>

Main Responsibilities

- Leading the Black Diamond kitchen team and working alongside the Operations Manager to deliver our exciting signature menus for breakfast and dinner services 5 days a week
- Organising the availability and delivery of a daily snack menu.
- Ordering and receiving of all produce
- Working within the allocated budget to maximize efficient ordering and stock rotation with effective planning and financial reporting.
- Managing and mentoring a junior and trainee cheffing team.
- Supporting the wider team when required, at times filling in for Chalet Chefs to deliver fine dining experiences.
- Maintaining high levels of food hygiene during all preparation and service tasks, completing HACCP records as required.

Skills & Experience

- Professional cheffing experience to a minimum of senior chef de partie level with a strong understanding of fine dining
- Prior responsibility for kitchen management and ordering
- A real passion for modern dining experiences and the luxury ski industry
- Flexibility – able to cope well with varied and changing tasks and environments
- Excellent verbal communication - proficient in English
- Organised and well-presented with an excellent eye for detail
- EU Passport and/or the right to live and work in France
- Ideal candidates would also have relevant experience in a seasonal environment
- Experience of working in private homes, villas and/or yachts would be advantageous

Benefits

We offer a highly competitive salary and our flexible benefits scheme is market leading giving you the chance to define your own package to suit your needs - our packages include:

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- Highly competitive salary & performance-linked bonus scheme
- Excellent pre-arranged seasonal accommodation (private room)
- Lift pass (local or full area)
- Ski/board and boot hire
- Meals whilst on duty
- Personal insurance
- Comprehensive training programme and ongoing professional development opportunities