



## commis de cuisine 100%

**we are looking for our commis de cuisine for the summer season 22 or year round**

located on an alpine pasture at 2112m, chetzeron is a design hotel accessible only by mountain bike. it is therefore essential to know how to ride a mountain bike in all conditions to work at chetzeron. quality, excellence, respect for the environment and for people are fundamental values for us to observe. the capacity of our restaurant is 100 to 250 covers.



Slow Food®

### main tasks

- reception, control and storage of goods
- preparation and setting up of products
- preparation of dishes according to the technical sheets
- cooking in front of customers
- cleaning of the premises and facilities
- supplying the service

### profile

- motivated to learn new techniques
- excellent presentation, good elocution, easy and pleasant contact
- good physical health and a healthy lifestyle
- experience in the mountains and with an international clientele appreciated
- mountain biking and skiing experience essential

### conditions

- exceptional working environment with a view of the highest peaks in the alps
- 43.5 hours and 2 days off per week, pro rata 13th salary
- personal ski pass for the ski lifts
- free staff meal and 50% discount at the restaurant

**if you recognize yourself in our concept, our values and our philosophy, we are waiting for your application! to apply, please send your complete job application to [job@chetzeron.ch](mailto:job@chetzeron.ch).**