

James Thomas on Mountain Chefs

1. What were you doing with your life at the point you decided to do a ski season?

I had just graduated from university and was looking into doing as postgraduate degree but had missed the deadline, so I decided to combine my love for skiing and cooking and do a ski season.



2. Did Mountain Chefs help you with your decision to do a Chalet Chef course?

Yes. The website was very clear and informative, and when I rang up to enquire about spaces on the course the staff were very friendly.

3. Did you enjoy your Mountain Chefs Chalet Chef course? Why?

The Mountain Chefs course was not only very educational it was also great fun. The Mountain Chefs team has cleverly designed the course so that it is packed with a good balance of theory and practice but at the same time avoiding tedium.

4. How did the Mountain Chefs course help you in your ski season?

The course not only taught me numerous recipes it taught me the key concepts of menu planning and hygiene. This was a great help to me throughout my season.

5. What job did you take for the ski season? Which company? Where are you working? Have you enjoyed it?

I am currently working as a chalet host/chef for Supertravel in Courcheval in France. I have really loved working as part of a great team, skiing every day and making new friends.

6. What will you do now that the ski season is done?

I am now looking to further my career in cooking by taking more courses and working in similar job roles in the summer season.

7. If you could do anything differently, what would it be and why?

Your recipes are great but I would also include the “extras” that you learn in the course.

NOTE: We continually update our recipes – each year there is a new 12 day menu plan written. For 2010- we have included a full 70 pages of recipes – that are printed and bound with the full 100 page Mountain Chefs chalet operations manual. We now provide printed recipes for children, vegetarians and amendments for different dietary requirements.