



mountainchefs.co.uk

*We equip you for the best ski season jobs
...and a skill for a lifetime*

Mountain Chef courses are designed to create professional and confident chefs for the best ski jobs in the Alps. Based in Milton Keynes, our cookery classes are taught by two gourmet chefs with years of Alpine cooking experience and customer accolades for the food they produce.

Our courses equip you with the culinary skills to create gourmet cuisine, at altitude, for skiing clientele. If you are a gap year student looking for the best ski season job doing something you love, then a Mountain Chef course will be perfect for you.

Ski Season Jobs

The ski industry requires well trained and credible chalet chefs. Most ski companies now require you to prepare yourself before you head to the mountains to work a ski season. At Mountain Chefs, you are taught by qualified gourmet chefs who have both worked many ski seasons and know how to create the cuisine that will please a chalet full of guests. This level of training will set you apart in obtaining an excellent and rewarding ski season job. Upon successful completion of a Mountain Chefs course, we place our students with the best ski companies in the Alps and specifically those companies who seek to recruit competent chefs and chalet hosts. We work with a variety of ski companies across Europe and Canada, and we will help you to identify the best job to suit your skills and ski season interests.



At the end of your course, we will give you advice in preparing your CV and give your name and details to the top ski companies looking to recruit for the upcoming season. We can advise you on which jobs to look out for and which ones to avoid! After a round of interviews, you can make your placement decision based on what you are looking for in a ski company and resort. With Mountain Chefs, you are giving yourself the opportunity to obtain the best ski season jobs that the industry has to offer.

Grooming the best Alpine chefs

CONTACT US FOR FURTHER INFORMATION OR TO BOOK:

Email: enquiries@mountainchefs.co.uk **Customer Service:** 01908 585 411

Cooking Courses

We offer a number of cooking courses to suit all needs and budgets. Our Chalet Chef Short and Gourmet courses will give you the kitchen confidence and practical training that you need to manage your kitchen effectively.

When you get to the slopes, a well-managed kitchen will give you more time on the slopes! The Chalet Chef courses are perfect for those on gap years or career breaks seeking to experience mountain living with a guaranteed ski season job.

Chalet Chef Gourmet Course

Our flagship Chalet Chef Gourmet courses are either two or three weeks long and are aimed at those wanting more thorough gourmet cookery training that will allow them to obtain more senior Chalet Chef positions with the ski companies. The Chalet Chef Gourmet courses cost £1150 for two weeks and £1500 for three weeks.

The Chalet Chef Gourmet Course covers the following topics:-

- Gourmet cooking basics including knife handling skills and chopping techniques
- Food Safety for Catering Level 2 Certification
- Children's Meals planning and preparation
- Canapés – hot and cold dishes that are spectacular and easy to prepare
- Gourmet main dishes and sides
- Desserts and cakes
- Dish presentation and sample menus to run an impressive chalet kitchen
- Altitude cooking specifics
- How to be a successful Chalet Chef – guidelines and a chalet-running timetable
- Working with food allergies and dietary requirements
- Chalet Kitchen budgets and timetables

Advanced Chalet Chef

The Advanced Chalet Chef course is aimed at those already pursuing a chef career but would like the benefit of formal Alpine cookery training. This course prepares you for a Head Chef position in a resort and ensures that you are able to hit the ground running when you get out to the mountains. The Advanced Chalet Chef course costs £650.

The Advanced Chalet Chef course covers the following topics:-

- Ski Industry Gourmet Cuisine and Typical Gourmet Chalet Menus
- Food Safety for Catering Level 2 Certification
- Cooking Standards and Requirements
- Altitude Cooking Specifics (Baking, Braising, Soups, Sauces and other Recipe Modifications)
- Produce Available in the Alps
- Ski Industry Staples
- Fruit, Vegetables and Meat Available
- Sourcing and Suppliers – Where to go in the Alps including Internet ordering
- Budgeting for your Kitchen and Season
- Establishing, planning and managing your budget (including early season and bulk purchasing)
- Food, Beverages and Cleaning Suppliers
- British Christmas Dinners and other Traditions



Chalet Chef Short Course

Chalet Chef Short Course

We also offer a Chalet Chef Short Course which lasts one week where we place a heavy emphasis on food preparation skills and presentation. This course price is £550.

The Chalet Chef Short Course covers the following topics:-

- Gourmet cooking basics including knife handling skills and chopping techniques
- Food Safety for Catering Level 2 Certification
- Children's Meals planning and preparation
- Canapés – hot and cold dishes that are spectacular and easy to prepare
- Gourmet main dishes and sides
- Desserts and cakes
- Altitude cooking specifics
- How to be a successful Chalet Host – Chalet Host guidelines and a chalet-running timetable
- Working with food allergies and dietary requirements

Every Mountain Chefs Course Includes:-

- Daily instruction from 9:00am until 5:00pm
- Use of our brand new, professional cookery school kitchens. A maximum of 2 delegates per kitchen giving you plenty of practical cooking time.
- Full Time Professional Chefs with Head Chef ski season experience as your instructors and guides
- Formal assessment upon completion of the course and a Mountain Chefs reference if you pass!
- Ski company contacts and introductions
- A daily gourmet lunch, coffee, tea, cakes and biscuits
- Friday evening champagne and canapés
- A gourmet cooking guide with information tailored specifically for producing gourmet chalet cuisine
- Many gourmet chalet recipes, hints and shortcuts
- Information on local Alpine produce and suppliers to help you chat with guests about the food you produce
- A French translation guide to aide you in selecting the right ingredients for your recipes
- A coveted Mountain Chefs cooking apron!

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