



JOB TITLE	Course Tutor
LOCATION	Tignes, France
REPORTING TO	Head Tutor

Applications for our Cookery School positions for the summer are now open.
www.themountaincookeryschool.co.uk

We are looking for two tutors for the whole summer (from the 3rd week of June through to the start of November), plus we will be looking for an additional two tutors from the last week in August through to November.

If you would like to apply for any of these roles then please send a copy of your CV, and a short covering letter stating which role you're applying for and why you feel you would be suitable to: info@themountaincookeryschool.co.uk

OVERALL PURPOSE

To work as part of a team assisting in all areas of the cookery school and occasionally assisting with the in-house B+B operation. The main function of the role is to train, develop and mentor groups of students to a high standard on a weekly basis, following the Tutor Manual, in order to achieve the company goals. In addition, you'll be working towards hitting budget and customer satisfaction targets and ensuring that the company standards are upheld by providing a high level of service to students at all times.

KEY RESPONSIBILITIES

- To set-up Cookery School operations prior to the commencement of the summer programme to ensure the venue is fully prepared for the arrival of the first students.
- To train and develop students to improve their cookery skills, following company guidelines.
- To collect feedback from all students at the end of the course.
- To meet and greet our B+B guests in case of arrival outside of normal BSM office hours.
- To provide blogs, photos and other content for our social media and website.
- To deal with any student queries in order to ensure a high level of customer service.



- To complete, collate and send to the Bourg office all paperwork resulting in all operations being appropriately and accurately accounted for (please note: an amount of this may be completed electronically)
- To establish an excellent working relationship with suppliers, resulting in the timely delivery of orders/services and the creation of a positive impression of the company.
- To assume responsibility for all Cookery School property and equipment, ensuring it is well maintained and appropriately used, replacing if necessary.
- To do airport runs collecting and dropping off our students.
- To ensure operations are effectively closed down at the end of season so everything is correctly accounted for and handed back to Bourg.
- To test and fine-tune recipes to be used in Skiworld chalets in the winter.
- In weeks where we have no cookery school, once your time off is taken, you will be required to complete other work for TMCS or its sister companies.
- To perform such other duties as may be reasonably required from time to time

PERSON SPECIFICATION

Essentials

- Previous experience of training staff
- Excellent cooking skills.
- Previous experience of running a chalet to a high level.
- Experience of managing budgets, accounting, and handling cash.
- Excellent customer service and interpersonal skills.
- Excellent verbal communicator.

Desirables

- Conversational French skills
- Cookery qualifications
- H+S qualifications
- Previous Seasonal experience (at least two seasons, preferably in chalets)
- Full European Driving license (min 2 years and 21 yrs of age)