WORKING FOR ALPINE ACTION

Please read before completing the Application Form

Thank you for your enquiry regarding working for Alpine Action. Set up in 1993 by Dennis Heasman, Alpine Action offers quality holidays in the French ski resorts of Meribel & La Tania. Both resorts are in The Three Valleys, this is the largest linked ski area in the world.

We have five chalets in La Tania and six in Meribel and our aim has always been and still remains so to provide a friendly, quality and memorable holiday. Our repeat and referral business are a testament to that goal. We are and always will be a small personable firm.

Budding staff join us because they want to ski almost every day for five months, on some of the best slopes in the world. You don't have to be a good skier but love the sport to contemplate a season working and skiing in the Alps. The work is hard with early starts and late nights, toilets to clean and potatoes to peel, shopping and cooking, talking to guests and answering their questions and never losing your enthusiasm or your smile, even when you've skied until nightfall and danced until dawn! Not only will you enjoy your season, many as history shows will re-apply to work the next season before they leave. All our positions consist of cooking and/or cleaning in addition to looking after guests and all those applying must be ready to excel in all these areas. There are many rewards and benefits working for a small independent company.

If this sounds like something you could offer to us next winter then please read on. You will need to be experienced in cooking or to have undertaken a chalet style cookery course as an individual or one half of a chalet host couple.

All applicants should hold a British passport and have a valid UK National insurance number.
While working for Alpine Action you are paid a monthly wage into your UK bank account. You will be provided with board and lodging, Medical Insurance, lift pass, certain items of clothing and the use of skis, board, boots and poles. We transport you to the resort at the beginning of the season in time for in-resort training and back to the UK at the end of your season contract.

The Adur Business Centre
Little High Street
Shoreham-by-Sea
West Sussex BN43 5EG
Tel: 01273 466535 Fax: 01273 466536

JOB APPLICATION

ALPINE ACTION LIMITED
THE ADUR BUSINESS CENTRE, LITTLE HIGH STREET, SHOREHAM BY SEA, SUSSEX
Tel: 01273 466535 Fax: 01273 466536

alpineaction

View our brochure at www.alpineaction.co.uk

ATTACH PHOTO HERE

Surname:	Mr/Mrs/Miss/Ms.
Forenames:	Marital status:
Current address - Valid until: Post Code:	Permanent contact address: Post Code:
Telephone No's: Day Evening Mobile	Telephone No's: Day Evening
Email address:	
Nationality:	Do you have a National Insurance No. Yes/No Please insert:
Do you hold a valid driving licence ?	
School examinations taken (passed/failed) with grades:	
Further education and/or courses taken:	
Do you speak any European Languages ? If so which and to what standard ?	
Have you been on a Chalet holiday before ? If yes, how many weeks ?	Skiing experience (number of weeks)

Position applied for:	What are your hobbies and interests ?
Titles of positions of responsibility previously held:	If currently employed, how much notice is required ?

EMPLOYMENT RECORD
(List all sorts of jobs, starting with the most recent. If they were cooking jobs, please give number of persons cater

Date of employment	Employer	Position held

References: Give below the name and address of a business reference:
No approach will be made to the referee without your prior agreement.

Name: Position held:

Address:

Telephone number:

Are you in good health?
(Please give details of any major recurring illness over the last two years that have necessitated time off work)

Please tell us anything about yourself that would help in our assessment of your application:

I hereby confirm the details given are correct.

Signature Date

TO BE COMPLETED BY CHALET CHEFS AND COOKS

Name:
Practical cooking experience (friends, dinner parties etc.)

Cookery course (if applicable)
Type of course:
Diploma achived:

Menus

Please list below seven three course dinner party menus, which you know you can cook. You should avoid the use of raw, exotic materials such as lobster and caviar but assume you have a free range of produce from which you select. You need not worry too mucl about keeping to a tight budget. We want you to display your culinary capabilities to the full ! The menus should be daily, in the order to be presented to the guests, and repetition should therefore be avoided. Please include two vegetables and potates.

Day 1

Tea	Cake or biscuits	
Dinner	Starter	**Vegetarian Option**
	Main course	
	Vegetables	
	Dessert	

Day 2

Tea	Cake or biscuits	
Dinner	Starter	**Vegetarian Option**
	Main course	
	Vegetables	
	Dessert	

Day 3

Tea	Cake or biscuits	
Dinner	Starter	**Vegetarian Option**
	Main course	
	Vegetables	
	Dessert	

Day 4

Tea	Cake or biscuits	
Dinner	Starter	**Vegetarian Option**
	Main course	
	Vegetables	
	Dessert	

Day 5

Tea	Cake or biscuits	
Dinner	Starter	**Vegetarian Option**
	Main course	
	Vegetables	
	Dessert	

Day 6

Tea	Cake or biscuits	
Dinner	Starter	**Vegetarian Option**
	Main course	
	Vegetables	
	Dessert	

Applications should be returned to:
Dionne Heasman at Alpine Action Ltd

The Adur Business Centre
Little High Street
Shoreham By Sea
West Sussex
BN43 5EG

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