



Qualified Chef – Mt Olympus Ski Field

Work in the Playground of the Gods!

Mt Olympus ski area is set in a high, south-facing basin at the southern end of the Craigieburn Range in the Canterbury High Country. Famous for a superb balance of terrain, a sheltered aspect and the ability to capture dry powder delivered by southerly storms out of Antarctica, Mt Olympus is a mecca for New Zealand's big mountain, back country and free ski enthusiasts. Club field skiing is one of the most unique ski cultures in the world, operating as more of a community or an extended family rather than just a bunch of skiers. Members work for the betterment of the club, ski and socialise together, united in their enjoyment of this unique slice of New Zealand alpine culture.

The Chef is responsible for crafting nutritious, flavoursome meals in a busy but fun environment for members, staff and guests. The hut can cater to 65, so evening meals are generally around this volume, but lunches can run to 200 on busy days. Menu design, meal costings, stock ordering and inventory, supervision and direction of volunteers are critical parts of the role which feeds a very energetic and hungry ski club in the Southern Alps of New Zealand. The amazing alpine environment and very special people all make this an extra-ordinary experience.

The Top Hut at Mt Olympus is a ski-in, ski-out alpine lodge, set right in the middle of basin at the top of the Access Tow. The Top Hut offers bunk room style accommodation for up to 65 guests, along with an in-house chef, bar, hot showers, drying facilities and the infamous outdoor hot tub. Staff accommodation is self-contained within the lodge which means living and working at altitude. The ideal candidate will be a capable skier (or boarder), have alpine driving and living skills, with a solid knowledge of how ski areas operate. Failing that, applicants must be practical, hard-working and have a great sense of humour.

Applicants must have the legal right to live and work in New Zealand.