

## Chef de Partie (M/F) Pastry Skills

<b>Location</b>	La Vue-des-Alpes, Val-de-Ruz, Switzerland
<b>Establishment</b>	Superior – Permanent contract
<b>Contract type</b>	Full-time

### **Nature, gastronomy and sustainable hospitality**

Set at altitude in the heart of the Col de la Vue des Alpes, our 3★ Superior hotel offers an authentic and refined culinary experience, showcasing regional produce and a contemporary cuisine inspired by the local terroir.

Rooted in a broader commitment to sustainability and local identity, our establishment welcomes leisure and business guests in a warm and human atmosphere.

To complete our brigade, we are looking for a passionate Chef de Partie with strong pastry skills, actively contributing to the quality and creativity of our culinary offering.

### **Your role**

Under the Head Chef's supervision, you participate in the preparation and plating of dishes in line with the house quality standards. Your pastry skills also allow you to contribute to the creation of refined desserts and sweet preparations suited to our concept.

# Job Posting



## Key responsibilities

Ensure mise en place and preparation of your section's dishes

Participate in the creation and execution of desserts and sweet preparations

Guarantee quality, presentation and consistency of dishes

Comply with hygiene, food safety and HACCP procedures

Showcase regional and seasonal produce

Collaborate with the brigade to ensure smooth and efficient service

Participate in stock management and reduction of food waste

## Your profile

Professional culinary training (Swiss CFC or equivalent)

Confirmed kitchen experience with pastry skills

Eye for detail, creativity and passion for quality produce

Organisation, rigour and team spirit

Ability to work independently and efficiently

Sensitivity to sustainability values and seasonal cooking

French required (other languages: an asset)

## We offer

An exceptional working environment in the heart of nature

A kitchen that champions local produce and creativity

A tight-knit team in a human-scale environment

A sustainability-committed establishment

Salary conditions based on experience

Free parking on site

Opportunities for career development and ongoing training

## Application

Send your complete application (CV and work references) to:

[info@hotel-vda.ch](mailto:info@hotel-vda.ch)

Start date: to be agreed

Join a house where quality, culinary creativity and respect for produce shape every plate.

Route de la Vue-des-Alpes 2

2052 La Vue-des-Alpes, Neuchâtel

[info@hotel-vda.ch](mailto:info@hotel-vda.ch)

[www.hotel-vda.ch](http://www.hotel-vda.ch)