



THE VALE

Call for

# MAÎTRE DE MAISON

Deadline for applications

**19 JAN 2025**



# WHO IS A MAÎTRE DE MAISON?

The first module of The VALE Course 2025 will take place in a rural *gîte*, a lodge 1.5h from Lyon on **FEB 19-23**. The educational content will be prepared by the trainer team, the accommodation is taken care of by the venue, but the meals will be taken care of by a team led by our very own Maître(s) de Maison (Mdm). So, the main responsibility of this role will be **the kitchen and food logistics for the 30-35 people** on the site.

The Mdm's role is the kitchen's leader, feeding both the stomachs and spirits of The VALE crew. Much like Remy in Ratatouille, the Mdm will turn their vision into delicious reality—but they won't have to do it alone! With a team of willing helpers (think of them as sous-chefs in training), the Mdm will orchestrate meals with flair, efficiency, and just the right amount of fun. To lighten the workload, we could even recruit two Maîtres de Maison sharing the lead, just like co-chefs in Gusteau's kitchen!

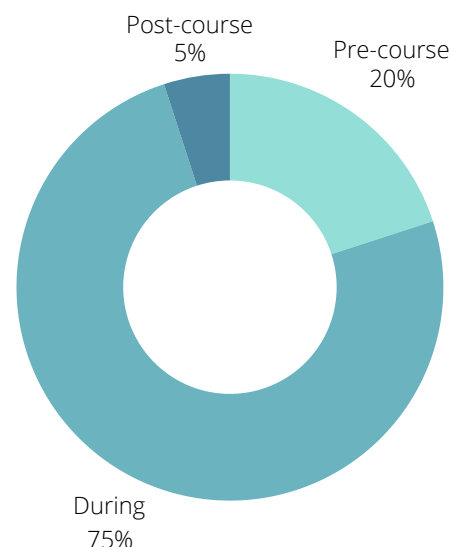


The one critical job of the Mdm that no one else can do is to **have oversight of the kitchen (shopping, stocks, recipes, equipment, dietary needs) and related finances**. In practice, this means meticulous meal planning in advance, shopping list generating, cooking, numerous trips to the local grocery store, filing shopping receipts, cooking some more. To an extent, this role also covers liaising with the venue staff on house-related issues that may arise.

“WE'RE HOPING TO OFFER A MEANINGFUL EXPERIENCE TO A SPECIAL PERSON WHO CAN HELP US MAKE THE COURSE POSSIBLE AND ALLOW THE TRAINER TEAM FOCUS MORE ON CONTENT THAN SURVIVAL.”

# WHAT WE CAN OFFER

- **Join us in-person in France, paid by us.** It'll be a retreat in the beautiful rural France, with mountains, forests and rivers. You will not be a participant, but if you're interested, you could observe some of the workshops, too.
- **Hands-on experience & competence-building** in hospitality management, logistics and leadership.
- **Plan and control your own time & tasks independently** (with as little micromanaging as possible!). If everything is handled for the moment, go take a hike to the nearby lake or whatever you want. It will be a lot of work, but by planning ahead and delegating, you could study or work remotely part-time.
- A **great experience to put on the CV** – and trust us, we will write an amazing letter of recommendation if needed.
- Join our super **ambitious and fun international organising team** with more than 60+ years of combined leadership experience, and meet a fantastic group of **young volunteer leaders!** You will feel inspired!
- **Make a real difference** in everyone's experience during the course. Food is key for a good experience.



## WHO SHOULD APPLY?

Everyone aged over 18! Well... in addition to that, we really appreciate:

- Previous experience of related tasks (restaurant/hospitality, meal planning, catering, budgeting etc.) and willingness to improve and learn
- Committed to attending the first module of the course in person 19-23 FEB 2025 (a day or two of absence can be negotiated)
- Able to plan in great detail in advance - but also improvise on the spot
- Able to work independently and follow financial constraints and deadlines
- French language skill is an advantage (but we can work around it) and if not, English is a must
- Has a driver's license and is comfortable driving in France
- Social & easy to work with



The VALE Course aims to empower young leaders worldwide to become more aware, skilled and value-driven leaders.

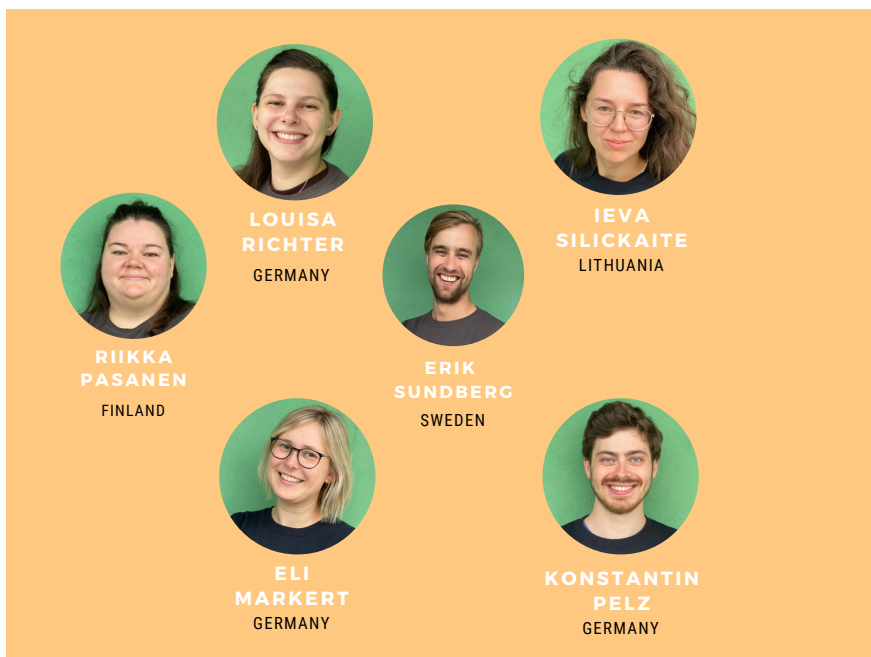
If you've read this call all the way to here, that's a great sign you should consider applying to the team.

If you're interested in the project, don't hesitate to ask us about it – we'd be delighted to tell you more. Either shoot us an email, or if you'd rather speak to someone directly, leave us your phone number, and we'll gladly take a call!

Don't miss your chance to be a part of the team making this happen! We're looking forward to reading your application.

Enthusiastically,  
*The VALE Team*

You can reach us at [contact@thevale.eu](mailto:contact@thevale.eu)  
Please don't hesitate to reach out!



APPLICATIONS OPEN  
UNTIL 19 JAN 2025



**WEBSITE:** [WWW.THEVALE.EU](http://WWW.THEVALE.EU)

**LinkedIn:**

[linkedin.com/company/thevale](https://linkedin.com/company/thevale)



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THE VALE