

Assistant Chef Application

Apply by sending

- An application letter or short 2/3-minute video, telling us what role you're interested in and in which camp, why you'd like to work with us and why you think you're the best choice for the job
- Your CV
- The below application form to jobs@starsurfcamps.com

Name:	Nationality:
Age:	Languages spoken:
Telephone:	Email:

I'd like to apply for:

- Assistant Chef Oyambre [Mid-June to Mid-September]
 Assistant Chef Moliets [End of May to Mid-September]

Please where appropriate.

- Available to start working in late May/Mid-June.
 I am fluent in at least 2 languages (one of which is English).
 I have valid European driving license.
 I drive regularly (at least once a week).
 I am a confident driver on the right-hand side of the road.
 I have a smartphone with mobile data to enable me to communicate in France/Spain?
Please note; this is essential for the job, since high levels of communication with the team happen over WhatsApp.

- I use Social Media Channels to communicate with others.

If , please specify:

- Facebook name: _____
- Instagram handle: _____
- Others (blogs, twitter, etc.) _____

Due to the amount of applications we receive, please understand that we are unable to respond to each applicant individually. Successful applicants will be contacted by one of our team.

You will likely hear back from us sometime between early February through to Mid-March 2020.

Thank you & best of luck!
Your Star Surf Camps Team

About the Assistant Chef Role

- Dates: Late May 2020 to Mid-September 2020 (must be available full season – exact dates tbc)
- Minimum age: 21 years
- Languages: English + 1 other language
- EU driver's license is essential

Key characteristics we are looking for:

Hard-working, Sociable, Friendly, Hospitable, Eye for detail and Hygiene, Flexible, Responsible, Solution-oriented, Fun, Team-player, Good people skills, good at quantifying menus for the number of guests.

Your Tasks & Responsibilities

You're assisting the head chef in the food department, which includes shopping and preparing the 5 weekly dinners, and the daily breakfast salads and items. You are hardworking, and have experience cooking for large groups of people (250+ people). You typically work 6 days a week, with 1 day off. The kitchen is a rudimental one, therefore a can-do and positive attitude is extremely important, as well as the ability to work with a small kitchen team. Hygiene and cleanliness are essential.

Among your responsibilities are:

- Supporting in shopping and preparing 4x high-quality, nutritious and healthy dinners per week for camp guests and staff (~250), one of which is the BBQ nights, plus an additional dinner for staff (~50) only. In addition, you help prepare 6x 2 breakfast salads + a breakfast item (e.g. Hummus) for the next morning;
- Consistently following a standard menu set by the Head Chef and Camp Manager (e.g. BBQ; chilli; chickpea curry), and ensuring quality and quantity of food is consistent throughout the season. New dishes can be trialled during staff diners.
- Have an understanding of typical diets and food-allergies (e.g. Vegetarian, Vegan, Gluten-free, Nut allergies), understand implications of these food requirements, and facilitate accordingly.
- Daily monitoring and maintaining of hygiene in the food preparation and service area in line with company standards and health & hygiene guidelines, this includes labelling of food;
- Help reduce environmental impact, waste and packaging used;
- Support in stock checks & weekly shops to Makro, a large food supplier in Spain, as well as run smaller shops to more local amenities.
- Helping serve the dinners during the guest service to maintain portion size, respond to guest queries regarding allergies and diets, and support the teamers;
- Collaborate and communicating clearly with heads of team, breakfast managers and teamers about what food is served, and what products are in it (for allergies).
- Attend weekly team meetings;
- Ensuring non-kitchen staff stays out of the kitchen;

In this role, other departments rely on you in operations (e.g. Head of teams, Breakfast Managers, Entertainment); good collaboration & communication within and across departments is crucial, so we are looking for a real team player! Although this description sets out your main tasks as Assistant Chef, camp life comes with many unexpected turns. Your workload will fluctuate throughout the season, and sometimes the managers may ask you to do additional tasks if needed.

Two types of Assistant Chefs in 2020

- **Assistant Chef Oyambre camp** [Mid June to Mid September] - You assist the Head Chef of our camp in Oyambre, serving approx. 180 guests and staff per week, plus 2x a 10-day teens camp.
- **Assistant Chef Moliets camp** [End of May to Mid September] - You assist the Head Chef of our camp in Moliets, serving approx. 250 guests and staff per week in main season. In the first half of the season you serve many large, hungry student groups.

Among your benefits

- Joining the surf camp activities (mostly for free); including our weekly wine & cheese nights, free use of the surf and yoga equipment, and joining the surf & yoga lessons when available.
- Private tent at the camp with mattress
- 5 dinners, 7 breakfasts, 7 picnic lunches per week
- 1 set day off per week