



Star Surf Camps Team 2023

— SOUS CHEF —

About Us

Star Surf Camps started with one small surf camp in France during the summer of 2010 and has since expanded across Europe, proudly welcoming back guests and returning staff year upon year. At Star we offer a unique surf and yoga trip experience that prioritises community, inclusivity, and unlimited levels of stoke. Whether a newbie frother or an expert shredder, ocean- and nature-lovers from all around the world find themselves at Star season after season to share party waves with fellow solo travellers, families, friends, colleagues and students alike. It's a place for everyone - no matter age, background, language or surf level.

With a choice between basic camping tents, shared bell tents, private luxury tipis and brand-new mobile homes, the experience can be tailored to each individual's needs and "camping trip" expectations. Whichever roof our guests choose to lay their salty heads and surfed-out bodies beneath, everyone – staff included – will have an invitation to join our activities and events. From volleyball tournaments to skate jams, wine and cheese nights to breath-and-balance workshops, morning yoga to day trips in San Sebastian, open mic performances to DJ classes, there's something for everyone.

Summer 2023

Applications have officially opened for our 2023 season and we are now in search of motivated, energetic and approachable individuals to bring our camps to life with job opportunities in both the South-West France as well as in Northern Spain:

Moliets-et-Maa is home to our largest and most well-known surf camp. Situated at the heart of a vast plot surrounded by pine forest, the Main and Deluxe Camps are just a 20 minute walk (or a 3 minute cycle) from the beach.

1. **Sous Chef, Moliets, France:** Supporting the Head of Kitchen with the food service catering for an average of 160 guests per week plus staff. During the first half of the season the camp hosts several big uni groups who tend to have a large appetite! We also cater for school groups from time to time, during which we adapt our menu. We accommodate vegans, vegetarians and all allergies.

The Essentials

- Dates:
 - **Moliets 1:** late May - early September
 - **Moliets 2:** late June - early October
- Languages: English
- Minimum age: 20 years



Key Characteristics

Great work ethic

*Excellent time-management
Very organised
Eye for detail and hygiene
Creative*

Natural leader

*Good people skills
Great communication
Team-player
Solution-orientated*

Accountable

*Responsible
Punctual
Proactive
Flexible*

The role also requires good budgeting skills and an ability to quantify stock and products in accordance with guest numbers. Basic computer skills such as experience with Google Drive and Excel/Spreadsheets/Numbers would be beneficial.

Overview

As the Sous Chef you are the main support within the food department, which includes planning, shopping and preparing the lunch items 6 days a week and the dinners 5 days a week, offering sufficient portion sizes within budget. You have excellent time management skills, are well-organised, know how to budget and have experience cooking for large groups of people. The kitchen requires structure and routine, a can-do and positive attitude as well as the ability to work with a small team. Hygiene and cleanliness are paramount.

Responsibilities

- Completing 5 x 6.5 hour shifts per week as well as a full day helping during the Saturday changeover.
- Supporting the Head of Kitchen in delivering a healthy and diverse dinner within budget by sourcing the best food suppliers with an awareness for sustainability and the environmental impact of packaging and products;
- Minimising waste and making budgets go further by purchasing the right amount of produce and preparing appropriate quantities for the number of guests each week;
- Planning, ordering/shopping and preparing 4 x high-quality and nutritious dinners per week for camp guests and staff (typically under 200 people, 250 max) including the Friday night BBQ;
- Delivering meals on time;
- Using your cooking creativity to serve an additional 2 staff dinners (less than 50 people);
- Preparing 6 x picnic salads to be served at breakfast the following morning;
- Creating a bi-weekly standardised menu to follow for the duration of the season. New dishes can be trialled at staff diners;
- Accommodating allergies and diets such as gluten-free, vegan, vegetarian and nut-free;
- Completing stock checks and aiding the Head of Kitchen with orders/weekly shops to a large supermarket;
- Maintaining hygiene and cleanliness in food preparation and service areas, plus regularly training the team on hygiene principles;
- Constant quality control of food service, hygiene and presentation;
- Helping the Teamers to serve the dinners to maintain portion size and respond to any guest queries;
- Reviewing and adopting guest feedback within the Kitchen Team's weekly planning by adjusting menu or quantities accordingly;
- Communicating clearly with Heads of Team, Breakfast Managers and Teamers about the meals being served and the products they contain;
- Ensuring non-kitchen staff remain out of the kitchen;
- Helping to run the Saturday changeover days by preparing tents, cleaning the camp and giving the guests a warm welcome.



Summary

- You report directly to the Head of Kitchen who will support you throughout the season.
- You play a key part in the structure of the Star Surf Team and are expected to show responsibility and accountability at all times.
- You understand that a successful season is dependent on clear communication, collaboration and support across all departments.
- You understand that the camp life journey comes with many unexpected bumps in the road. Your workload includes but is not limited to the tasks above and will therefore require a level of flexibility at times.
- You recognise that absence or illness within your team may require you to step up and cover if necessary.
- You lead by example, remaining calm and demonstrating stress-resilience at all times.
- You monitor and uphold campsite rules and ensure both guests and staff respect the noise curfew.
- You are a true team player and strive to achieve 5* feedback for the food service week after week.
- You promise to have an absolute blast, surf your heart out, spread the stoke and never forget your season with the Star Surf family!

The Benefits

- Training prior to camp opening and support from management throughout the season;
- French working contract and monthly wage;
- 1 day off per week;
- 7 breakfasts, 7 picnic lunches and 6 dinners per week;
- Private tent with mattress;
- Invitation to the surf camp activities, including our weekly wine & cheese night;
- Staff discount on day trips, bar and merchandise;
- Free use of the surf and yoga equipment and possibility to join the lessons (subject to availability).



Star Surf Camps Team 2023 Application Form

— SOUS CHEF —

Please email the following information to jobs@starsurfcamps.com :

1. **A 2 minute video (attached via Google Drive with free access) describing:**
 1. Who you are and which role you are applying for;
 2. What makes you the perfect candidate;
 3. And why you wish to work for Star Surf Camps.
2. **Your CV written in English**
3. **This application form (saved as: Name Surname | Sous Chef 2023 France)**

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

Please mark [X] where appropriate:

- I have a European passport / Visa that permits me to be on a working contract in France.
- I am fluent in English.

I'd like to apply for:

- Sous Chef, Moliets P1** (22nd May - 2nd September)
- Sous Chef, Moliets P2** (29th June - 3rd October)

Do you have a smartphone with mobile data to enable you to communicate in France/Spain? YES / NO

Please note; this is essential for the job, since all communication with the team happens via WhatsApp.

- Do you have a valid European driving licence? YES / NO
- How many years have you been driving for? _____ YEARS
 - Do you have previous experience with transfers? YES / NO
 - Do you have previous experience of driving in Europe? YES / NO

Do you use Social Media? YES / NO

If YES, please specify:

- IG / FB / Blog name: _____

loving life



info@starsurfcamps.com 
+ 44 20 8133 5337 
@starsurfcamps 

Based on the job description above, please write a letter of motivation detailing relevant experience that supports your application as **Sous Chef**.

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 members.

We will likely start our recruitment from the end of January through to mid March.

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