



Star Surf Camps Team

— HEAD OF KITCHEN —

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 (and parties) 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 with individual mattresses, private luxury tipis with electricity and brand-spanking new motorhomes, the experience can be tailored to each individual's needs and "camping trip" expectations. Whichever roof (or canvas) 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 day trips in Biarritz, open mic performances to creative workshops, there's something for everyone.

Summer Season

Applications are now officially open for our **Management Team**, with job opportunities at both our camp in South-West France as well as our camp 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. **Head of Kitchen, Moliets, France:** Responsible for the food service for an average of 160 guests per week plus staff. During the first half of the season the camp hosts several large uni groups who tend to have a large appetite!

The Oyambre Surf Camp is considered a slightly more intimate experience, where both regular and deluxe guests come together in a shared social space. The camp is located a 10 minute walk from the beach.

2. **Head of Kitchen, Oyambre, Spain:** Responsible for the food service for an average of 40 (max 60) guests per week plus staff.



The Essentials

- Dates:
 - **Moliets:** Early May - late September
 - **Oyambre:** Early June - late September
 - + Including some general build up prior to season and help to set up the kitchen facilities.
 - + Flexibility to spend time getting in touch with team members before arrival.
- Languages: English + 1 other language (Spanish or French preferred for relative camps)
- EU drivers licence essential: Yes
- Minimum age: 25 years
- Vaccination status: Double-vaccinated with booster preferred, but not mandatory.

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 Head of Kitchen, you are in charge of 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 200+ people. The kitchen requires structure and routine, a can-do and positive attitude as well as the ability to lead a small team. Hygiene and cleanliness are paramount.

Responsibilities

- 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 staff dinner every Sunday (less than 50);
- 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;
- Implementing stock checks and placing orders/running weekly shops to a large supermarket;
- Maintaining hygiene and cleanliness in food preparation and service areas, plus regularly training the team on hygiene principles;
- Managing, supporting and motivating a small team of Kitchen Teamers and an Assistant Chef;
- 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 in your 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;



- Reviewing and double-checking guest information on the shared drive to confirm numbers and dietary requirements;
- Preparing topics of conversation for the weekly Management Meeting, participating in the change-over-day briefing and attending the team feedback dinner;
- 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 Camp Manager 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 liaise with the Heads of Team, Head of Reception, Head of Entertainment and Head of Maintenance on a daily basis. 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 will 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;
- A French working contract and monthly salary;
- 1 day off per week;
- 7 breakfasts, 7 picnic lunches and 5 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 Application Form

— HEAD OF KITCHEN —

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 | HO Kitchen France/Spain)**

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

Please mark [X] where appropriate:

- [] I am fluent in at least 2 languages (one of which is English).
- [] COVID 19: I am double vaccinated and have received a booster jab
- [] COVID 19: I am double vaccinated only
- [] COVID 19: I am not vaccinated.

I'd like to apply for:

- [] **1. Head of Kitchen, Moliets, France**
- [] **2. Head of Kitchen, Oyambre, Spain**

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:

- Facebook name: _____
- Instagram handle: _____
- Other (blog, twitter, etc.) _____

loving life



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

In accordance with the job description above, please write a letter of motivation detailing relevant experience that supports your application as **Head of Kitchen**.

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 recruitment from the end of January through to mid March.

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