



Role: ASSISTANT WOODFIRE CHEF

Looking for a great role cooking outside, over fire, with a friendly team?

WHO WE ARE: Woodfire Camping has invented 'gastro-camping' – cooking outdoors over fire for our guests. One of Time Out's best ten campsites in England, we have also featured in The Telegraph, BBC Good Food, The Times and The Guardian.

THE ROLE: As an Assistant Chef, you'll replicate the menu under guidance and training from our Woodfire Chef along with our Culinary Director, a 2025 Green Michelin Star-winner, using the best local and seasonal ingredients. You'll ensure you uphold our sustainable practices and contribute to the relaxed vibe of the team in our open kitchen.

You will:

- Follow our kitchen systems and processes, ensuring every aspect runs smoothly; from upholding the highest food hygiene standards to maintaining a safe and well-organised cooking environment.
- Work alongside the Woodfire Chef to deliver consistent, high-quality dishes, ensuring each meal meets Woodfire's high standards. Your success will be measured by guest feedback, team morale, and the consistency of your food.
- Prep ingredients efficiently and within agreed timescales.
- Anticipate what's needed so the kitchen is always stocked, organised, and running smoothly.
- Embrace the opportunity to work collaboratively to support a strong, dynamic team.

This role is a fantastic opportunity to:

- Begin or develop live fire-cooking
- Learn from a Green Michelin Star-winner
- Follow sustainable tourism practices in a truly unique setting.
- Work on events if appropriate: Woodfire Camping runs the fire-cooking school at Taste of London in Regent's Park and Big Feastival. We also run corporate events and ticketed Feasts with big-name chefs and restaurants including Ottolenghi's ROVI; Temper; Embers Brighton; Black Rock Restaurants (The Salt Room, Burnt Orange; The Coal Shed) and more.

We're looking for someone who...

- Has Level 2 Food Standards as a minimum and experience in a busy kitchen.
- is at the start of their cooking career and ready to learn. A good understanding of techniques is desirable, but we honed our offering and what we do and want someone open to learning new approaches.
- Is collaborative and has great communication skills for our open kitchen.
- Takes ownership of their role, is hard-working and takes a pride in maintaining the highest standards and an understanding that every guest's experience matters.
- Has a can-do attitude. We are a small, family-run business operating in the outdoors and sometimes it's all hands on deck!
- **Attractive benefits:** free camping, open air kitchen, staff food, casual dress; competitive salary; pension and performance-related bonuses; excellent opportunities for professional growth

HOW TO APPLY: Click the link [here](#) to apply by 20th March 2025.

We'll be getting in touch w/c 31st March, with shortlisted applicants invited to a face-to-face practical cooking at our Westerlands site on the 7/8th April.

HOURS: We open from 4th April to 30th September for weekends and school holidays, with some events mid-week termtime. During termtime, the job is

around 22-25 hours over the weekend min with potential extra work during the week.

During school holidays (4/4/25-21/4/25; 23/5/25 – 2/6/25; 17/7//25-31/8/25), the job is every day (2 days off a week) - c. 45 hours. Planning to set up an Events team / BBQ Cook School for the off-season.

PAY: £13-15 depending on experience