



POSITION: WOODFIRE HOST

Looking for a great hospitality job in glorious surroundings with friendly people?

WHO WE ARE: Tucked away in the South Downs National Park are three very special 'gastro-campsites'. Woodfire Camping is a new concept for camping, blending the simple pleasures of outdoor life with a truly sustainable ethos and the kind of rustic yet gourmet fire-cooked meals that foodies flock to.

This is an exciting new concept in tourism and hospitality - nothing like Woodfire Camping currently exists in the UK - and for 2025 we are planning some exciting new projects, marking a key stage in our development. Our challenge is to grow our brand while holding on to the unique vibe and culture that makes what we do so special. Woodfire has had lots of attention from the national press and built a loyal following of many thousands of campers and followers on social media over the last few years. Now we are on the hunt for great people to be part of our growing team and journey.

THE ROLE: As one of our **Hosts**, you'll be a friendly and efficient member of the kitchen team, serving our guests; seeing what needs to be done and helping create the atmosphere that makes us unique, rain or shine. It's relaxed and friendly; informal but special; welcoming and inclusive while respecting everyone's space, peace and quiet. It's heaven, and YOU, my friend, will be part of maintaining that vibe!

Our kitchen is being overseen by a Michelin-starred chef this year and we will be there to fully train, assist and support so this role is a fantastic opportunity to see how hospitality is done well, develop operational expertise and an understanding of sustainable tourism practices in a truly unique setting.

What you'll do:

Guest-facing Responsibilities:

- Be the heart of the Woodfire welcome. Greet guests with warmth, introduce them to the experience, and make sure they feel at home from the moment they arrive.
- Share the charm of fire-cooked food. Know what's on the menu, talk about the ingredients, take orders, serve meals and bring the excitement of our cooking to life.
- Keep the good vibes flowing. Notice what guests need before they ask, jump in to solve problems, and make sure everyone feels relaxed, looked after, and part of something special whilst ensuring service feels natural and unforced.

Operational Responsibilities:

- Work in sync with the team to keep service smooth and effortless - whether it's prepping plates, delivering dishes, or making sure every table's candle is lit!
- Keep everything running safely and smoothly. Follow food hygiene and health & safety guidelines to ensure every guest, team member, and plate of food is cared for properly.
- Keep the space glowing. Help maintain the natural beauty of Woodfire - keep communal areas inviting, food service spaces spotless, and everything running with ease.
- Look after each other. Support your teammates, stay flexible, and step in where needed. The best service runs on trust and teamwork.

Sustainability & Brand Contribution

- Champion the Woodfire way. Live and breathe our values - reduce waste, respect nature, and inspire guests to embrace a more sustainable way of eating and living.
- Make every moment matter. From sharing our ethos with guests to taking small, thoughtful actions, you are part of what makes Woodfire an unforgettable experience.
- Champion sustainability. Implement our eco-friendly practices, upholding our commitment to minimising environmental impact.
- Trust the process, but always look for ways to make it better. Learn and follow Woodfire's systems, from service flow to waste management - then help us refine them so we're always improving.
 - Stay ahead of what's needed. Whether it's prepping for a busy evening, keeping supplies stocked, or ensuring service flows effortlessly, take initiative before problems arise.

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We're looking for someone who...

- Has great friendliness and communication skills; ideally with some experience in hospitality.
- Enjoys the outdoors and doesn't mind a bit of rain.
- Takes ownership of their role, is hard-working and takes a pride in maintaining high standards and an understanding that every guest's experience matters.
- Has a can-do attitude. We are a small, family-run business and sometimes it's all hands on deck!

Why Woodfire?

- **Career development:** This position is a perfect first job for ambitious individuals looking to stand out. It's experience in a unique new offering and the ideal job for someone wanting to further a successful career in tourism and hospitality or to hone transferrable skills for other paths.
- **Unique culture:** join a team where outdoor living, hosting, great food, community, and environmental consciousness are at the forefront of everything we do.
- **Events and corporate experience:** For the last few years, Woodfire Camping has run the fire-cooking school at Taste of London in Regent's Park and events at Brighton Fringe as well as corporate events and ticketed Feasts with big-name chefs and restaurants. This year we are adding story-telling and theatre events to the list. These are usually midweek and our plan is to build an Events team that works year-round. There is the opportunity to become involved if it is required and appropriate.

Attractive benefits: free camping, staff food, competitive salary; flexible working options; performance-related bonuses; excellent opportunities for professional growth

How to apply: Think you'd be a good fit? 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 interview.

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We'll be getting in touch w/c 31st March, with shortlisted applicants invited to interview, ideally face-to-face at our Westerlands site between 6-21st April.

We're open from April 4th – September 31st at weekends and every day during school holidays. The hours vary depending on what is happening mid-week but will be between 20-45 hours a week with two days off a week.

Pay £10-£13.50ph depending on age and experience.