



Role: WOODFIRE CHEF

Looking for a great chef 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 the Woodfire Chef, you'll replicate the menu under guidance and training from 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:

- Be at the heart of our kitchen, leading service and making decisions that keep everything running smoothly. While you'll learn from our Culinary Director, this is your chance to take ownership - managing the kitchen, problem-solving on the fly, and ensuring every plate is flawless.
- 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.
- Be responsible for ensuring smooth service, managing meal prep and stock and leading the Assistant Chef with confidence. Your success will be measured by the consistency of every dish, team morale, and guest feedback.
- Respect the ingredients. We work with the best seasonal and local produce.
- Be accountable for food ordering, ensuring it aligns with our gross profit targets and cost management while maintaining quality and sustainability.

- Embrace the opportunity to mentor and work collaboratively, sharing knowledge and skills to support a strong, dynamic team

This role is a fantastic opportunity to:

- step up and demonstrate your leadership skills
- hone your fire-cooking
- 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

We're looking for someone who...

- is currently CDP level, ready to step up and prepared to learn. Our cooking is niche and while we want someone who has a good understanding of techniques, we have honed what we do and want someone open to replicating that.
- Is prepared to teach. We are looking to build a team of enthusiastic fire-cooks and chefs straight from catering college and you will be working alongside them.
- Is presentable, 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 test at our Westerlands site on the 5/6/7/8th 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 15-20 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: £16-£18ph depending on experience