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**Join the ZooCrew – Crew Chef Job Spec**

**Do you have catering experience? Have you been a ski chalet chef or led a small kitchen before? Join the ZooCrew on the road for the 2020 summer season, providing three meals a day for a hungry build crew. We’ll be hitting the top festivals and events of the season, from Glastonbury to Boardmasters to Ramblin Man Fair, creating deluxe accommodation villages, living in crew camps (bring your tent!) and (hopefully) enjoying three meals a day from one of our talented crew chefs.**

**Start and End Date:** Our season starts in May and usually finishes in late August/early September. We have a range of start dates, dependent on our festival schedule. Crew Chefs are an integral part of the crew and generally have a continuous work schedule for the whole summer.

**Location:** Be prepared to be on the road for most of the summer with only a day or so between festivals. We travel the country from top to toe, so it doesn’t really matter where you live.

**Travel:** Crew Chefs must have their own vehicle which they are prepared to use daily to do the food shop run. We pay a standard mileage rate to cover your petrol costs. When driving to and from site for the start and finish of the event, we pay extra mileage for every additional crew member you bring with you (meaning you’ll make friends quickly and help save the environment). Please note, all mileage is paid from our headquarters to the event site, NOT from your home address.

**Camp Life:** We are allocated a ‘crew camp’ on arrival at the events. You will need your own tent, bedding and mattress. Our kitchen tent (and crew chef) is the centre of camp life, where we have morning briefings, eat all our meals, make hot drinks and relax after work. All crew supply their own bowl, plate and cutlery and wash up their own dishes.

**Reporting to:** Our crews and Crew Chef are led by a Project Manager and/or Build Manager (depending on the size of the job).

**Job Role:** The ZooCrew is responsible for building boutique camping sites at festivals, sporting events and private parties or weddings. We erect bell tents, tipis and yurts, ‘dress’ them with carpets, beds, tables, chairs, lanterns etc. Once the event goes live, we offer reception and maintenance services across the festival weekend and then we take it all down again!

Crew Chefs are responsible for providing three meals a day, planning their own menus to take into account any dietary requirements, a daily shop run and completion of daily food hygiene paperwork. A daily budget is set by the Project Manager before the event. On larger jobs with over twenty crew, chefs will be allocated an assistant. Meals are not provided during the live weekend, meaning Chefs can leave site or stay and enjoy the event.

**Responsibilities:**

* Set up the kitchen tent on arrival at the event, ensuring you have everything you need to provide a hygienic food service
* Discuss crew dietary requirements with the Project Manager/Build Manager and plan a menu accordingly
* Work within the daily or total event budget set by the Project Manager/Build Manager
* Liaise daily with the Project Manager/Build Manager to clarify meal times for that day
* Complete a daily food shop, using your own vehicle to travel to an agreed local supermarket
* Provide three nutritrious meals a day, to agreed mealtimes and taking into account any dietary requirements
* Wash up after every meal and clean kitchen down to a hygienic standard
* Complete daily food hygiene paperwork and ensure it is signed off by the Project Manager/Build Manager
* Complete any additional paperwork as necessary

**Skills Required:** Catering experience, ability to work unsupervised, a love of all things food-related and a fun and positive outlook

* Excellent organisation and planning skills – you’ll be solely responsible for planning your time during the day and getting meals delivered on time to a hungry crew
* Problem-solving skills – anything can happen in a field. Mud might make it tricky to get off-site, a thunderstorm might cause leaks in the kitchen tent, there might be a gluten-free, allergic-to-tomatoes vegan on the crew…The Crew Chef needs to be able to handle these situations with ease, adapt menus and working time accordingly and be a welcoming and calm presence when the crew come in for meals
* Good physical fitness and stamina – the days can be long and you’ll be on your feet a lot
* Good interpersonal skills – the Crew Chef is the focal point of camp life. After a long day in the field, the Chef can be a welcoming presence, someone different to talk to, an agony aunt and a ‘did you eat all your vegetables’ camp parent
* Full driving licence and own (reliable) vehicle

**Apply now by sending your CV to hannah@zooeventsgroup.co.uk**