



## **BASECAMP CATERING MANAGER (2025 SEASONAL) V2.2**

**Contract/Employment Type:** Freelance

**Rate of Pay:** £160 - £175\* per day + £25 travel contribution (per camp)

\* Increased pay subject to meeting experience pay-scale criteria

**Payment Terms:** Within 2 working days of receipt of invoice.

**Reporting to:** Mission Leader & Senior Management Team (Operations Manager and Programme & Sustainability Manager)

**The Role:** Our Basecamp Catering Managers form a core part of Bioasis Missions. Directly responsible for leading food preparation, ensuring the highest possible food hygiene standards & reporting to the Mission Leader & Operations Management Team. We are looking for individuals with proven catering experience, perhaps in challenging or outdoor environments to take responsibility for food management, hygiene & preparation in our bespoke basecamp kitchens.

We aim to re-engage guests with where their food comes from, using local sourcing & low carbon footprints to help prepare delicious & energy-giving meals. We want you to bring a passion to the kitchen, inspiring young minds through fresh ingredients, sourced as locally as possible, and combined with an innovative, user-friendly menu. We aim for all guests to be able to take meal ideas, menus and culinary skills home with them for future use. As such, we expect our groups to get involved in meal preparation, so you will need to be comfortable and capable of safely supervising a small group each mealtime and helping to teach them good kitchen skills in line with risk assessments and food safety management systems. A passion for youth development and being a positive role model to young people is essential.

Whilst group numbers will vary, covers for each meal will vary from approximately 15 – 50.

Safe food storage, hygiene, handling & preparation will be critical. We will expect all staff to work to the highest standards, adhering to company policies, the food safety management system (FSMS) & HACCPs, recording tasks in the daily diary, record keeping and keeping the kitchen in clean working order. It is the responsibility of the BCM to raise any camp logistical concerns or catering concerns in this regard promptly to the Operations Manager. The BCM and Mission Leaders are also expected to liaise frequently with regard to meal timings, snacks and on-site catering provision.

Meal provision and service includes breakfast, lunch, dinner & dessert with snacks in-between.

### **Please Note:**

The role is not limited to these duties and other such reasonable duties relating to the successful delivery of the programme may be required. We will always have a member of the senior operations team on the estate if any additional support is required, and a 24hr duty phone is manned in case of emergency, incidents or safeguarding issues.

Please note for that prior to booking in a candidate onto programme dates, the candidate will need to undergo an Enhanced DBS check with children's barring list or provide details to an existing certificate on the update service in line with our safeguarding policy.



### Essential Requirements:

- Enhanced DBS with children's barring list and on the update service. We will need to see the original copy of the certificate. Should you require a new DBS we can arrange this at cost price.
- Have at least one year's experience working with students & young people in an outdoor pursuits/education environment.
- Minimum Lv. 2 Food Hygiene Certificate (in Catering), Lv. 3 Supervision in Catering preferred.
- FSA Allergy Awareness Certificate
- (Valid) 16hr Outdoor First Aid Certificate from a reputable provider as a minimum.
- The ability to operate to high standards in adherence with policies & procedures, food hygiene standards, HACCP & safety management systems and to follow an appropriate menu or meal plan in line with Bioasis programming.
- The ability to document and record day to day practices and requirements inline with our obligations.
- Good personal hygiene
- Demonstrable catering experience in a professional environment.
- Ability to work independently or as part of a team.
- Good communication skills.

### Desirable Requirements:

- Event or outdoor catering experience
- Food handling experience including preparation, managing storage, cooking & cleaning.
- Field cooking experience in an outdoor education setting
- Knowledge & awareness of safeguarding
- An interest in conservation, wildlife & rewilding.

Safeguarding and ensuring the welfare of children and young people is paramount. Please be aware that this post requires satisfactory completion of an Enhanced DBS check with Children's barring lists. If you are already registered on the update service with the required level of certification then please be aware that we will need to see the original certificate. In addition to the above, full work history, satisfactory completion of a self-disclosure form and referencing will be required. Failure to satisfy any of the above requirements may lead to an offer of work being withdrawn. This role is exempt from the Rehabilitation of Offenders Act.

### **How to apply:**

Please submit a CV to the following address: [missioncontrol@thebioasis.com](mailto:missioncontrol@thebioasis.com) with an introduction to yourself, your experiences and how you will be able to help run immersive and life changing missions.

We will respond to all applicants; however, we expect a high volume of responses and this may not be in a timescale that we would normally hope for. If successful we will schedule an interview to discuss the project and opportunities further.

If you have any questions or queries please do not hesitate to get in touch.

Bioasis Mission Control