



### **Basecamp Catering Manager (BCM) Job Description 2026**

**Contract/Employment Type:** Freelance

**Rate of Pay:** £170 - £185\* 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:** Catering Manager & Operations Manager

**The Role:** Our BCMs form a core part of Bioasis Missions. They are responsible for all aspects of food on basecamp from preparation and presentation to cooking, serving and maintaining a well-run kitchen. They liaise closely with the Mission Leader to ensure the smooth running of the overall programme, and work directly with the Catering Manager to ensure high hygiene standards are upheld and delicious, nutritious meals are produced for guests and staff. 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 our guests through fresh ingredients, sourced as locally as possible, and combined with an innovative, user-friendly menu. On occasion, groups may take part in simple meal-related activities, and you may be asked to supervise this safely in line with our risk assessments and food safety systems. Enthusiasm for guest engagement and acting as a positive role model 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 Catering Manager. The BCM and Mission Leaders are also expected to liaise frequently about meal timings, snacks and on-site catering provision.

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

During the daytime programme, a member of the Senior Leadership Team will always be on the estate. For any emergencies that arise overnight or outside normal programme hours, a 24-hour duty phone is in operation.

Please note 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.
- 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 in line 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:**

- Have experience working with students & young people in an outdoor pursuits/education environment.
- 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.