



STAY SALTY

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JOB DESCRIPTION COOK/CHEF

ABOUT THE SALTY PELICAN The Salty Pelican opened more than 6 years ago and has grown significantly over the past years. The Salty Pelicans main objective is to give our guests an amazing surf & yoga experience, making them feel part of our Salty Pelican family. 90% of our guests and more, are women ranging between 20 – 35 years of age, mostly solo travellers or friends all here for a relaxing week full of experiences.

For 2022, we are recruiting staff for all 3 of our main retreats in Portugal – Cascais, Ericeira and our newest retreat opening for the first time in Peniche. Here our guests experience the surf and yoga lifestyle whilst staying in mostly shared rooms and some private double/twin rooms. Cascais is our original location just 600m walk from the beautiful bay with its historic town centre, the surf beach is a 12 minute drive away and our proximity to Lisbon, Portugal's enchanting capital city, is just an easy 35 minute trip away.. Ericeira is a surfers paradise located further North, renowned for its extensive beaches and surprisingly good night life. Both locations are between 25–35 minutes from the Lisbon international airport. Our latest edition in Peniche is approximately 1 hour north from the airport and directly located opposite the surfing beach, a true surfers escape with not much else happening other than long beach walks, surfing, yoga, restaurants nestled in the sand dunes and sunsets for days. All 3 retreats host an average of around 42 guests per property and all locations are usually busy between the months April – October. All retreats offer lively entertainment throughout the week, including tapas & wine nights, BBQ dinners, day trips to other towns, guided meditation hikes and other activities like rock climbing and more. Our guests are typically an international, multilingual group of people mostly from Europe and a minority from further abroad.

ABOUT THE COOK/CHEF ROLE:

Dates (start & end dates will be slightly different for all applicants, due to retreat location, training and availability purpose):

- Cascais Yoga & Surf Retreat: MAR - OCT
- Ericeira Yoga & Surf Retreat: MAR - OCT
- Peniche Yoga & Surf Retreat: MAR - OCT

- Minimum age: 20 years

- Languages: English

- EU drivers license essential for this position

YOUR TASKS & RESPONSIBILITIES:

You'll be solely responsible for running the kitchen, which offers an all day menu, daily breakfast buffet and up to 4 group dinners each week. This position would also include stock management, online ordering for those dinners and super market shopping runs for any groceries where necessary. You are experienced or had some type of cooking experience preparing and cooking food for large groups between 10–40 guests at one time. You work 6 days in a usual week and you have 1 day off per week. Hygiene and cleanliness is super important, so you are also responsible for keeping kitchen, floor, equipment, crockery and all utensils clean at all times.

Other responsibilities but not limited to the following:

- Preparing for and cooking our all day menu of simple delicious dishes including but not limited to, variety of seafood and vegetarian tacos, fries, quesadillas, shakshuka, salads, alcoholic cocktails, sangrias and pizzas
- Daily stock checks, online ordering, support with weekly grocery runs and sometimes last minute emergency restock trips to local stores
- Ensure quality and quantity of food is consistent to the standard set from the initial training and you understand all food allergies and guest requests



- Maintaining a high level of hygiene inline with The Salty Pelicans standards, including storage of food correctly, dating all food, clean benches and clean floors
- Preparing for and cooking for our social group dinner evenings but also capable of engaging in conversation with guests at the same time whilst at the outdoor BBQ station
- Ensure that staff who do not work in the kitchen – stays out of the kitchen
- Seperate food waste from recycling items and transfer to public garbage collection outside each property at the end of each shift or day
- Socialising with the guests, answering their questions and making sure they feel part of The Salty Pelican family.
- You'll be required to help prepare and/or store breakfast buffet each day, 2 group BBQ evenings and 2 group Tapas & wine evenings
- Have the flexibility to be able to help other staff members in all areas where required, at managements discretion
- Attending & contributing to team meetings.

Please note, during some parts of your shifts, you are the main point of contact, and where possible, you may need to solve any issues guests may have. Therefore you cannot be under the influence of alcohol during your shifts. In order to know how to run a typical shift, but also how to handle challenging situations, you will be trained upon arrival.

THIS JOB IS FOR ME BECAUSE I CAN DEMONSTRATE THE FOLLOWING SKILLS

Great people skills, Sociable, Friendly, Hospitable, Flexible, Punctual, Responsible, Team-player, Fun, Experienced

Some of your benefits:

- > Joining the our retreat activities (mostly for free); including our twice weekly tapas & wine nights and BBQ dinner nights.
- > Free use of the yoga equipment when available and joining the yoga lessons when available.
- > Subsidised private shared staff room with all linen and fully equipped kitchen available
- > Daily breakfast buffet available, when booking subsidised staff accommodation
- > 1 day a week off
- > Paid position (Full-time positions only)