



Root&Rise Community Chef (Seasonal) – La Petite Marché, France

Position: Community Chef

Location: La Petite Marché, France

Duration: June through September (Seasonal Contract)

Meals: Three plant-forward, locally sourced meals daily

Guests: Approximately 30 campers + 5 staff

About Root&Rise

Root&Rise is an adult summer camp for women and nonbinary people, centering intentional community. The camp offers a blend of arts and crafts, creative workshops, gentle outdoor activities, games, bonfires, and communal meals. Days at Root&Rise are intentionally flexible, allowing campers to design their own experience, whether through yoga classes, cooking classes, art & play making, or quiet time by the pool or in nature. Root&Rise creates an affirming environment where participants can show up authentically, connect with others, and enjoy the beauty of the property and surrounding countryside.

About the Role

We are seeking a skilled and creative Community Chef to join our team at La Petite Marché for the summer season. The ideal candidate is passionate about plant-forward cooking, knowledgeable about seasonal French ingredients, and comfortable preparing fresh, nutritious meals for a community of 30 campers.

Campers arrive on Tuesdays at noon, and leave Sundays at 11:00 am. We aim to give all staff at least one full day off in-between guests, and strive for 2-days each week.

Our campers will be staying on the property for most meals, and the chef will have an assistant to help with food preparation. Breakfast will be a very basic french breakfast. Baguette and pastries (which will be delivered daily), cheese, fruit, and jams, with coffee and juices. Lunch will be served “picnic style,” so campers will pick things they want to bring to the rest of the property, again this will involve cheese and bread, but more available meats, and packable snacks. Dinner is served community style, with lots of plant forward meals, with vegan options. Shelf-stable snacks will be provided throughout the property, with water, kombucha, and wine.

Equipment is quite basic, we have a large kitchen, with a 5 -spot gas stove and an oven, and the potential for other electrical stove spots. We will have a basic outdoor kitchen, with large BBQ, and other items to prepare hot food outside. Dining will be mostly in outdoor seating areas, unless it rains, and in that case the Chateau has plenty of space for campers to eat. Cheese, dairy, eggs, and bread will be delivered regularly,



and preserves + other items from the property will be served when available. Occasionally, there will be special meals that require following a certain menu, but this will be worked out in collaboration with the community chef.

This role is perfect for a chef who enjoys working in a beautiful rural setting and shares Root&Rise values and core principles, around kindness, rest, and play. We welcome visionaries to help create the first season of Root&Rise magical, and with their own ideas and contributions! The idea is simple and fresh - rather than overly complex - each week the same menu can be prepared. We value pragmatic cheffing 😊.

Responsibilities

- Plan for three daily meals (breakfast, lunch, and dinner) emphasizing plant-forward, locally sourced ingredients.
- Provide snack set up and beverages, fruit infused waters, tea and coffee station
- Develop standard menus that highlight seasonal produce, regional specialties, and balanced nutrition.
- Manage all kitchen operations, including food prep, cooking, plating, and timely meal service.
- Oversee inventory, ordering, and proper food storage to minimize waste.
- Maintain a clean, organized, and safe kitchen environment in compliance with health and safety standards.
- Accommodate dietary restrictions and special requests when needed
- Collaborate with camp staff to coordinate meal times and logistics.

Qualifications

- Proven experience as a private chef, camp chef, or lead cook—preferably in a seasonal or large-group setting.
- Strong background in vegetable-forward, farm-to-table, or French country-style cooking.
- Ability to independently manage menu planning, procurement, and execution for large groups.
- Excellent time management and organizational skills.
- Flexibility, creativity, and a positive attitude suited for a dynamic outdoor environment.
- Knowledge of food safety regulations; certifications a plus.
- French language skills are helpful but not required. Fluency in English is required.
- Knowledge of French food safety standards (HACCP principles) is strongly preferred.

Compensation & Benefits



- Seasonal salary based on experience.
- On-site accommodation is provided, with access to Root&Rise summer camp activities.
- Access to local markets, fresh regional ingredients, and a supportive camp community.
- Opportunity to spend the summer in a scenic, vibrant region of France.

As part of the interview process, we invite candidates to submit a short sample weekly menu reflecting how you would approach cooking for Root&Rise. This is a creative exercise for evaluation purposes only and will not be used operationally

If interested please contact gather@rootandrise.com with a resume and cover letter.