



Executive Director,
Ross Creek:
Ms. Chris O'Neill

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Artistic Director,
Two Planks:
Ken Schwartz

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Honorary Patron, The Honourable Arthur J. LeBlanc, ONS, QC, Lieutenant Governor of Nova Scotia

GIVING VOICE TO CANADIANS THROUGH ARTS, PASSION, AND WONDER

About Us:

The Ross Creek Centre for the Arts is a unique institution in Canada, bringing together the best in arts education for youth with community and professional artist programs. The Ross Creek Centre for the Arts is a research and development centre for the arts of all disciplines and cultures, and is proud to help facilitate the development of new art from around the world in wonderful facilities on a spectacular farm in rural Nova Scotia. We are a non-profit association and rely on donations, earned revenue and public investment. We are proud to help facilitate the development of new art from down the road and around the world in a spectacular setting in rural Nova Scotia.

Two Planks and a Passion is an award-winning professional theatre company in residence at the Ross Creek Centre for the Arts, offering exquisite outdoor productions in a spectacular setting. Our work is the result of a unique marriage between nature and the artistic imagination.

Hiring Values:

The Ross Creek Centre for the Arts, which is grateful to be welcomed in Sipekne'katik, one of the seven regions of Mi'kma'ki, the ancestral and unceded territory of the Mi'kmaq people, is looking for innovative and creative individuals who care about arts in the community and who love rural living. The Centre is committed to creating a great team environment and is proud to be an equal opportunity employer, with a diverse workforce. All qualified applicants will receive consideration for employment without regard to race, colour, religion, gender, gender identity or expression, sexual orientation, national origin, disability, age, or veteran status, and **we strongly encourage applicants from diverse backgrounds to apply.**

House Chef and Preprateur - Position Summary

Come work at a place where we value the experience of sharing food together, and the cultural context of food with diverse audiences. Ross Creek believes in providing locally produced, high quality, broad appeal food. We have a seasonal menu, which takes advantage of our substantial organic gardens, and we work with local suppliers whenever possible to provide excellent nutrition, taste, and education about healthy and delicious local food. The Chef and House Preprateur is a dynamic individual, interested in using local produce (when possible and feasible), loves being part of a team and working with volunteers. The Chef and House Preprateur must have reliable transportation, care about food, work well with people and be extremely clean and organized. Working around the cooking duties for programs and people at Ross Creek, the Chef and House Preprateur will also liaise with local farms to create a working model for integrated food production in our community, serving the Centre's programs. Further, the Chef and House Preprateur will also ensure that incoming artists and program participants of the Centre have their accommodations prepared and ready, that all dietary restrictions are catered for, and that healthy, excellent food is available for programs. **See attached for responsibilities.**

Rate: \$35,000-\$39,000 to start depending on level of experience

Benefits: Co-pay health and dental package, creative renewal, etc.

Type of Employment: salaried, onsite work with expectations of flexible schedule to accommodate events and performances on occasion.

Location: Canning, NS

Note: Must have own transportation, Ross Creek Centre is not on a public bus route. *Potential to stay onsite during until September.

Deadline: ASAP

Apply to: chris@artscentre.ca with the subject line **I Love to Cook!**, and please include:

1. A cover letter about what interests about our work and the position,
2. A CV, including 2 references with emails

While we appreciate all applications, only those selected for interview will be contacted.

Make a difference while having a great time as part of a fabulous team dedicated to the arts, community, and the environment in a beautiful facility on 178 acres of field and forest.

Ross Creek and Two Planks are operations of the CoastArts Association, charitable number 13992 1563 RR0001.
We are located in the Sipekne'katik region of Mi'kma'ki, the unceded territory of the Mi'kmaq people.



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Giving Voice to Canadians through Arts, Passion, and Wonder

Position: Chef and House Preparateur (food specialist) **Employment Term:** Full Time, Salary w/ benefits

Job Description:

Reporting to the Executive and Managing Directors the Chef and House Preparateur is responsible for controlling and directing the food preparation process and any other relative kitchen activities of the Centre's food program. The Chef and House Preparateur is also part of a team that ensures overnight accommodations are prepared for guests arrival.

Responsibilities and Duties:

Chef:

- Comply with the standards set out by Ross Creek and the Food Safety Section of the Department of Agriculture, ensuring all kitchen staff/volunteers do the same;
- Construct menus according to clientele, and numbers;
- Research and cater to all dietary limitations and allergies;
- Plan and direct food preparation, cooking activities and service of daily, programmatic and theatre meals (5-100 people depending on season);
- Manage inventory and order stock as needed;
- Build and maintain relationships with local suppliers and farmers, ensuring quality ingredients at affordable prices;
- Oversees the maintenance of kitchen equipment and communicates repairs when needed;
- Research cost effective food and hospitality procurement and implement ordering within budgetary restrictions;
- Supervise and/or ensure set up/strike all dining areas as required;
- Supervise and/or ensure the opening/closing of the kitchen daily;
- Supervise youth and adult volunteers in a nurturing and teaching environment;
- Develop relationships with elders and cultural communities and engage them in our cultural cooking programs;
- Be informed, passionate about, and teach others about reducing food waste and implementing practices that reduce our carbon footprint, and enhance food security in our community;
- Be an ambassador at all times for the Centre and its facilities, people, and programs.
- Other duties as required

House Preparateur:

- Supervise and/or ensure turnover of accommodations for visiting artists, instructors and program participants;
- Work with staff to continuously improve the Ross Creek Welcome for all guests;

Qualifications and Experience:

We expect that successful candidates will have or strive to achieve:

- Food handler's safety certificate;
- Line Cook, Sous Chef, Head Chef or Personal Chef experience;
- Skill in working independently and as collaborating with a team;
- Experience supervising and motivating staff/volunteers and projects;
- Well-developed organizational, interpersonal and communication skills;
- Commitment to championing diversity and inclusion within the workplace;
- Vulnerable Sector Background check.