

2018 Big Top Chef

About Big Top Chautauqua

Big Top Chautauqua is a performing arts organization presenting a 50+ summer show season of touring artists (*Brandi Carlie, Jackson Browne, Vince Gill, and The Mavericks for this summer's schedule so far*) as well as original shows by our house band: the *Blue Canvas Orchestra*. BTC's summer season runs from mid-June to mid-September.

The Executive Chef will be responsible for all meals for visiting artists, as described below.

Duties

Duties will include, but not be limited to, shopping, cooking, serving, and clean-up for all visiting artists, special events, and other events as directed by Executive Director, Production Manager and/or General Manager; negotiating visiting artist hospitality rider items in the best interest of BTC, and shopping for, preparing, and cleaning up after each; adhering to set budget and tracking all expenses, including creation of expense spreadsheets for each event, and providing receipts for all expenses. Responsible for cleaning of kitchens, equipment, and dishes used. Transport of all artist related laundry, including cottage, stage and dressing room towels to and from the Washburn office where they will be laundered by box office staff. Other duties as directed by Executive Director, Production Manager, or General Manager.

Misc.

Visiting artist events may include up to 3 meals, plus snacks and ice in dressing rooms, green rooms, and on buses. If there are multiple artists performing on the same day, they will be considered one "event".

Most prep work and cooking will be done at the "Northern Edge" kitchen, a licensed commercial kitchen approximately 3 miles from the Ski Hill Road venue before being transported for serving at the Spirit Cottage on the Ski Hill Road venue. There is a small kitchen in the Spirit Cottage which can be used for some cooking. Big Top owns a Traeger smoker, which is located at the Spirit Cottage, and can be used as needed.

May be split into two or more positions, depending on availability. Chefs would be expected to coordinate inventory and kitchen usage in order to minimize waste and spending for BTC.

One Artist Assistant *may* be hired to assist with guest hospitality for visiting artists, and this position would also assist the Executive Chef on an as-needed basis.

Contract type and length

The Executive Chef will be an independent contractor, and will run from early June to mid-September.

Pay

Pay based on experience, and will include travel expenses, artist rider work, and time for budgeting, shopping, prep, cooking, serving, and clean-up.

Company credit card to be issued and used for food and beverage purchases and other related expenses such as paper goods, ice, smoker pellets, etc.