



Chef in Residence

Who we are

The Anna Tasca Lanza Cooking School is a community of curious, motivated, and passionate individuals who share an appreciation for the path of good food from the farm to the fork. Housed in Case Vecchie on Tasca d'Almerita's 19th century estate, the school is set within the 550-hectare family property and is surrounded by vineyards and wheat fields. The School, started in 1989 by Anna Tasca Lanza, is home to extensive vegetable gardens, orchards, herbs and ornamental gardens. The heart of the school is the kitchen table where conversation is cultivated, cultures exchanged, and earnest appreciation for quality ingredients, time honored traditions, and place-based foods are shared.

Now overseen by Anna's daughter, Fabrizia Lanza, the school combines quality hospitality with authentic experiences that introduce guests to the local food landscape. Run by an international team, the staff is now accepting applications for a Chef in Residence starting Fall of 2019. The Chef in Residence will be at the center of the school's experiential and educational approach to food.

Please see our [site](#) for full offerings, calendar and Cook the Farm program.

Residence Description:

We are looking for a passionate, experienced chef with a curiosity for cultural and agricultural traditions and how these can be expressed and taught through food and recipes. It's a dynamic position for someone who is confident in the kitchen and able to engage with a diverse audience. Someone who is self motivated and willing to work independently but as an integral part of a small, busy team.

The residence runs in for 14 months and is made up of the following periods:

Mid-September to mid-November: 2 month training to understand the basics of Sicilian cooking and the operations of the school.

January to March: 10 week immersion in our Cook the Farm program. The Chef in Residence is expected to follow all lessons and to help out in the kitchen.

April to mid-November (with 4 weeks vacation mid-July to mid-August): Autonomous management of the school's cooking programs. Lessons are for 2 to 12 students and are hands-on. They are 2.5 hours in length and they cover a menu of a typical Sicilian meal from starter to dessert. The Chef joins guests at the table to enjoy the meal prepared together. Guests come for anywhere from one day (lunch and lesson) to one week (5 nights).

Compensation

€20,000 for the 14 month period plus room and board on site.

Requirements + Qualifications

- Strong command of both English and Italian
- Work permit for Italy or Italian citizenship
- Ability to drive a manual car
- 2 years work experience in the kitchen, preferably some teaching experience
- Interest and curiosity for Sicilian ingredients, traditions and landscape

[APPLY HERE](#)