



Anderson Center

at Tower View

163 Tower View Drive, Red Wing, MN 55066

Artist Residency Chef – Independent Contractor

The Anderson Center at Tower View is seeking a detail-oriented independent contractor to serve as Chef for the organization's 2023 Artist Residency season. This role prepares weeknight dinners, and performs twice-weekly grocery service, for rotating cohorts of no more than five artists at a time. The 2023 artist residency season runs June 30 – November 17, with 31 different artists staying for durations of two or four weeks during those 20 weeks.

A dedicated commercial kitchen is located on site, but the contracted Chef has the option to use their own licensed kitchen. The Chef primarily works in communication with the Anderson Center Program Director and the artists themselves. Details on compensation, food budget and the logistics are listed below and are negotiable.

Located in Red Wing, the Anderson Center is an artist community offering residencies & community engagement programs at Tower View, the historic home of A.P. Anderson. The organization has been supporting ideas and the arts since 1995, hosting artists and visitors from across the country and around the world. More on the artist residency program can be [found here](#). A list of the artists participating in the 2023 artist residency season can be [found here](#).

To inquire, please contact Program Director Adam Wiltgen at adam@andersoncenter.org or 651-388-2009 x4

DESCRIPTION OF WORK

The work to be performed by Contractor includes the following deliverables:

- 1) Prepare meals for 5 nights per week (Monday – Friday), to be served at 6:00 P.M. including holidays, in the historic Tower View Residence, during the 2023 Artist Residency Season. Season runs June 30, 2023 through November 17, 2023.
 - a. Flexibility on delivery exists here. Chef may choose to be on-site only 3 or 4 days a week if deliverables are met. For example, on Monday and Wednesdays a “take ‘n bake” dinner for Tuesdays and Thursdays could also be delivered to artists along with that evening's dinner.
- 2) Purchase groceries twice a week for residents to prepare their own breakfast, lunch and weekend meals. Residents will provide the Residency Chef with grocery lists the day prior to delivery.
- 3) Provide a flower arrangement, fruit bowl, groceries, and fresh cookies on first day of each month's residencies (June 30, August 1, September 1, October 4, & November 3).
- 4) Ensure that residents' dietary restrictions are accommodated. Information about dietary restrictions will be provided upfront by the Anderson Center Program Director.

- 5) Dispose of unused perishable food in the Tower View Residence on last day of each month and as needed.
- 6) Maintain a current food manager certification and registration with the MN Department of Health to meet Federal and State Guidelines.
- 7) Maintain a Commercial Kitchen in compliance with all state guidelines and professional best practices – either their own kitchen or the commercial kitchen located on-site at the Anderson Center.

COMPENSATION

- \$2,200 per month, paid as \$1,100 on the 15th and last day of month (July – October). A prorated payment of \$1,100 for the two-week session in November shall be paid on November 15, 2023.
- \$2,000 per month, paid on the 1st of the month, for groceries for Items 1-4 of the Deliverables (July – October). A prorated payment of \$1,000 will be paid on November 1, 2023 for the two-week session happening that month.

The contracted Chef is solely responsible for payment of all Federal, State, Local, FICA, Unemployment and other obligations associated with Contractor's personal tax status. The contracted Chef also needs to maintain, and be responsible for, their own liability and/or personal injury insurance.

Posted May 24, 2023