

# FIELD ARTS & EVENTS HALL

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## BOARD MEMBERS

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Bruce Skinner  
Nathan West

Steven Raider-Ginsburg  
EXECUTIVE & ARTISTIC DIRECTOR

**Job Title: Head Chef – Field Hall Presents**

**Location:** Field Hall

**Position Type:** Part-Time

**Salary:** \$28 per hour

**Hours:** Up to 40 hours per week, with frequent night and weekend shifts

## About Field Hall

At Field Arts & Events Hall, we aim to deliver exquisite culinary experiences to complement our artistic programming and rental clients. We are seeking a creative and dedicated Head Chef to lead our culinary operations.

Field Arts & Events Hall (Field Hall) aims to create a welcoming, professional, and efficient kitchen environment that supports our diverse event programming.

The Head Chef plays a vital role in our culinary operations working closely with the Food & Beverage Manager to prepare and present food for events in the Conference Space (aka Sunset Lounge) and the Coffee Bar.

## Key Responsibilities:

- **Menu Development:**
  - **For Patrons:** Design rotating menus that can easily be executed in a warming kitchen for events at Field Hall that enhance the overall experience through creative and inspiring dishes.
  - **For Rental Clients:** Create customizable in-house catering menu options for rental clients to meet their specific needs and occasions.
- **Collaboration:** Work closely with the executive and artistic director to ensure menu offerings align with programming themes and goals.
- **Team Leadership:** Guide and motivate kitchen and event staff, maintaining a high standard of teamwork and professionalism.

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- **Expediting:** Implement and manage incoming orders to ensure smooth and timely production and delivery.
- **Food Safety & Compliance:** Ensure impeccable food safety practices and maintain compliance with all health department regulations.
- **Cost Management:** Develop cost-effective menus while ensuring profitability and quality.
- **Flexible Scheduling:** Be available to work evenings and weekends in support of events and client needs.

## **Qualifications:**

- Proven experience, over 10 years, as a Head Chef or in a comparable leadership role
- Knowledge and experience of catering and restaurant businesses.
- Culinary Education or equivalent work experience
- A dedication to food safety, cleanliness, and health regulations
- Strong organizational and communication abilities
- Ability to collaborate effectively with creative and administrative teams
- Current Food Handlers Card and Certified Food Protection Managers Certificate

If you're passionate about crafting exceptional dining experiences that support both our event patrons and rental clients, we'd love to have you on our team!

## **To Apply:**

Please submit your resume and a cover letter that highlights your culinary vision and relevant experience to [info@fieldhallevnts.org](mailto:info@fieldhallevnts.org)