



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 in early 2025. The Chef in Residence will be at the center of the school's 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 who is curious about 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 for 14 months and is made up of the following periods:

Early-February to end of March (with two-week break after the program)

Intensive immersion in our Cook the Farm program. The Chef in Residence is expected to follow all lessons and to lend a hand in the kitchen when possible. This is a training period where the Chef in Residence will learn all aspects of Sicilian Food Culture and train alongside the current Chef.

- Plan menus and execute group lunches with the help of back-of-the-house kitchen staff
- Assist with and execute Cook the Farm kitchen lessons

- Help with translation of Cook the Farm lessons (shared schedule other staff)
- Attend selected group excursions
- Follow along with Cook the Farm content and material
- Liaison with guest chefs and professors to make sure they have the ingredients and kitchen materials necessary for their lessons
- Assist with and entertain during evening meals for guest professors or lecturers if they stay at the school

Mid-April to mid-November (with 6 weeks off-site early-July to late-August and almost three months off site mid-November to mid-February. Minimal administrative communication may be necessary.)

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).

- To plan, coordinate and carry out cooking classes themed around traditional Sicilian cuisine, using seasonal produce.
- Place food orders with suppliers/coordinate with kitchen staff on ordering specific ingredients.
- To assist with and help create themed workshops. {These are normally one week long and sometimes mean assisting a guest chef.}
- Assist on excursions/day trips with the guests.
- Planning and preparation of meals (lunch and dinner) for guests
- Preparation of staff lunches when there are no guests at the school.
- Recipe testing to expand the school recipe database.
- Stock level control and purchasing. Most consumables originate from the school grounds such as oil and fresh produce, but it is still necessary to source and purchase various things from basic sundries to quality goods.
- Help to create and design new excursions for our guests.
- Maintain and grow our database of recipes, traditional or otherwise.

Compensation

- 7 week training period from early February to is covered by a prestazione occasionale of €3000
- An Italian contract from April 15, 2025 to March 31, 2026 will be provided with net pay of €2000 monthly
- Housing stipend for nearby but off-site housing is available
- Access to school car

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](#)