



the watermill center
a laboratory for performance

robert wilson, artistic director

www.watermillcenter.org

Summer Program Sous Chef

The Watermill Center seeks a temporary sous chef/chef's assistant for our 2024 International Summer Program (July 7 - August 2, 2024) to assist the chef in preparing two meals per day for artists and staff (30-90 ppl) six days per week.

About The Watermill Center

The Watermill Center is a laboratory for the arts and humanities, providing a global community with the time, space, and freedom to create and inspire.

Founded in 1992 by Robert Wilson, The Watermill Center is an interdisciplinary laboratory for the arts and humanities situated on ten acres of Shinnecock ancestral territory on Long Island's East End. With an emphasis on creativity and collaboration, Watermill offers artist residencies and education programs that integrate contemporary artistic practice with resources from the humanities and research from the sciences.

Situated at 39 Watermill Towd Rd, a 20,000-square-foot main facility houses a Study Library, Art Collection, spaces for rehearsals, performances, and exhibitions, a kitchen with dining areas, and office space. The Artist-in-Residence House, at 11 Watermill Towd Road, is a 10,000-square-foot facility with eight private bedrooms, a kitchen, living areas, and an amphitheater. The Art Collection consists of 5,000+ works of art and artifacts, ranging from ancient to contemporary, including numerous museum-quality works from Indonesia, Africa, and Oceania, as well as works by contemporary artists such as Paul Thek, Donald Judd, Bruce Nauman, Robert Mapplethorpe, Agnes Martin, among others.

About The Watermill Center's International Summer Program

Our longest-standing program, the International Summer Program unites a community of international artists for an annual creative intensive. Since 1992, the Summer Program has provided a unique opportunity for artists to develop new works alongside other emerging and established creative professionals, to forge an international community of collaborators across disciplines, and to push the boundaries of contemporary creative practice.

Culminating in The Watermill Center's Annual Summer Benefit, the Summer Program allows artists to develop their practice in a communal and experimental environment. Participating artists share meals, exchange ideas, collaborate on projects, attend workshops, and participate in the daily life of The Watermill Center. The program also provides opportunities to work with Founder/Artistic Director Robert Wilson and his collaborators on workshops, staging rehearsals, and installations.

Responsibilities include, but are not limited to:

- Food shopping and managing deliveries
- Kitchen prep work
- Assisting with the preparation and service of lunch and dinner 6 days per week for all participants in the International Summer Program



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- Managing stocking of groceries for snacks and self-serve breakfast
- Working with artist volunteers in the kitchen as needed
- Assisting lead chef with menu planning and vendor liaising as needed

Employment Terms

Temporary contract position: July 7th to August 2nd, 2024; \$4,000 flat fee; Exact schedule to be confirmed pending chef's needs

Applications

Please send a resume with a brief statement of interest to careers@watermillcenter.org with the subject heading "Summer Sous Chef." Only those whose applications are being considered will be contacted. No emails or phone calls, please.

The Watermill Center, operated by the Byrd Hoffman Water Mill Foundation, is a proud equal opportunity employer and considers applicants for all positions without regard to race, color, religion, creed, gender identity or expression, national origin, age, disability, familial or veteran status, sexual orientation, or any other legally protected status.