



JOB OPENING - JAMIE KENNEDY KITCHENS

Gardener and Vine Grower at JK Farm, Prince Edward County
Seasonal May - October 2017

JK Farm, located in Hiller, Prince Edward County is a 115-acre property with 65 acres of cultivated land including 1.5 acres of market garden, 1.5 acres planted pinot noir and the rest in managed crops for animal feed. The market garden is planted with a combination of annuals, perennials and berries including garlic (planted in Fall 2016), raspberries, black currants, Jerusalem artichokes, some rhubarb, tomatoes and potatoes. A wide selection of greens herbs, both annual and perennial have been planted.

Chef Jamie Kennedy, owner and principal of Jamie Kennedy Kitchens (est. 1994) is a restaurateur/farmer currently based in PEC. Visit jamiengkennedy.ca for more details about Chef Kennedy's work and images of the farm.

In 2016 Chef Kennedy launched a weekly JK Farm Summer Dinner Series to celebrate the County's bounty of growers, artisanal producers and winemakers for a pre-reserved group (max. 60 guests). The local product available as well as the produce from his own farm inspires Kennedy's weekly changing menu.

Based on the success of last year, Jamie Kennedy Kitchens will launch Summer Dinner Series 2017 and will work closely with the successful market gardener/ winegrower candidate to bring the farm alive this coming season for his family, guests and staff. Working with the chef and cooks, each week the gardener will discuss the available produce and then present the cleaned, harvested produce for kitchen prep. The garden will be planted to allow for continual harvest through the season. A small area in the garden will be developed for edible perennials/ edible flowers. A list of flowers will be developed prior to planting with landscape architect Victoria Taylor for the table floral design and possible market sales.

Scope of Work - The successful applicant will report to Chef Jamie Kennedy and Victoria Taylor. There will be a handful of other staff members on site involved in other aspects of the farm operation and the weekly summer dinner series. The successful candidate will have experience in gardening and managing a small vineyard with primary responsibilities for the planting and maintenance of this $\frac{3}{4}$ acre garden; to manage a 1.5 acre vineyard planted to pinot noir. Daily attention will be required in the vineyard as well, including pruning, cultivating, spraying, leaf tucking, bird-netting, harvesting, etc.

The successful candidate will:

- work four days per week, eight hours per day with a break for lunch - which will be provided. Work will begin approximately May 1st, 2017 and will continue until Thanksgiving.
- have their own accommodation in PEC as well as their own transportation to the workplace. The ability to operate farm machinery is an asset. All tools will be provided.
- be an organized self-motivated individual with proven farm experience. While there will be many days when the work will be shared by another individual, there will also be days when the candidate will work alone.

Compensation - \$20.00 / hour paid every two weeks on Friday

Jamie Kennedy Kitchens provides a team-oriented work environment. Please send a cover letter and resume with references by email to: Chef Jamie Kennedy at jkfarm@jamiengkennedy.ca
Application deadline - Monday February 13th, 2017

We would like to thank all who show interest in this position. Only those candidates being considered will be contacted.