



Back Forty Artisan Cheese / Farmstead **Summer Residency Program**

About:

Founded in 2000, Back Forty Artisan Cheese and farmstead is a family operated micro cheese producer that specializes in the craft of raw sheep milk cheese. In addition to our cheese production and distribution, we open our farm shop and Bistro to the public on weekends and provide true farm to table dining in a casual outdoor setting. Sourcing from our surrounding culinary gardens and pastures as well as our local farm partners, Back Forty highlights the areas bounty and has become a sought after destination for cheese and food lovers. Back Forty rests along the picturesque Canadian Mississippi River in the rural cottage region of North Frontenac, Ontario. With live fire cooking, cider orchard, outdoor adventures, licensed bistro and yearly festivals, Back Forty has become a unique agri-tourism and food destination.

We are seeking a highly positive individual that is looking to learn, grow, contribute, and add value to all aspects of the farm and dairy. The goal of the residency program is to provide the chosen individual with a rare and unique opportunity to deepen their connection, understanding, and relationship with food and the land from which it stems. The knowledge will be made available by full immersion into the farm and rural environment where you will gain valuable hands on experience through the practice of farming, cooking, creating, and living. The ideal candidate will be a motivated individual that is on the path of personal development and looking to grow and maximize the opportunity.

The role will consist of three main elements: ***Food Prep & Cook, Artisan Cheese, and Farmstead.***

Food Prep / Cook: Work independently and alongside co-workers with food prep, wood fired cooking / pizza making and food order fulfillment. The focus of the summer menu is true farm to table cooking and includes wood fired pizza, seasonal salads and heritage meat specials. Menu will highlight our organic farm vegetables, whey and grass fed meats and artisan cheese. Selected candidate will work alongside the team in a beautiful outdoor riverside kitchen. You will assist with all food preparation, wood fired cooking (grill, oven, smoker), and customer food order fulfillment.

Some of the primary duties may include:

- Solid communication skills required. Candidate must be able to actively interact with guests. This is not strictly a back house position, food preparation is done in the kitchen and cooking and plating in front of patrons.
- Dough preparation for pizza and sourdough loaves.
- Preparation of all necessary ingredients as directed.
- Must possess a positive attitude and have the ability to stay calm under pressure and be able to handle heavy traffic flow during peak service times.
- Preparing wood for cooking – splitting, stacking, starting and maintaining fires. Candidate must be willing to learn and become proficient with wood fire. Must learn how to manage fire in order to maintain optimal cooking temperatures.
- Ensure the cleanliness and maintenance of all work areas, utensils, and equipment. Assist with post shift clean up
- Follow kitchen policies, procedures and service standards
- Follow all safety and sanitation policies when handling food and beverage

Artisan Cheese: Learn some of the fundamentals of artisan cheese production from Canada's first and longest standing raw sheep milk cheese producer. Back Forty Cheese is a favorite among many of the Country's top chefs and food lovers and specializes in all varieties of cheese production (fresh cheese and yogurt, pasta filata, bloomy rinds, washed rinds, blue cheese, semi hard and hard aged cheese)

Some of the primary duties may include

- Full cheese kitchen cleaning and sanitation including equipment, appliances, ageing racks, tools etc. All items must be kept clean during and post make. Keeping a clean and sanitary kitchen is very important to the success of the dairy.
- Learning and participating in the craft of artisan cheese making
- May assist with raw milk receiving, inspection and testing
- Preparing cheese for aging room, ie. Weighing, salting, brining and/or waxing
- May assist with affinage (the art and science of caring for and aging cheeses) this includes washing, piercing, smoking, torching and wrapping cheeses.
- May assist with cutting, packaging and pricing cheese for farmers markets and cheese shop / event sales

Organic Farming: Primary responsibilities will be to perform the duties of feeding, pasture rotation management and caring for all livestock on the farmstead. The proper care of animals involves keeping the animal areas, lots and barns clean and free from manure and extraneous objects. The job is to be performed in an efficient manner to allow the production of a high-quality product and promote animal well-being and comfort.

We grow the majority of our menu items and you may spend time growing and maintaining the organic garden. Learn and assist with soil cultivating, companion planting, pest management and heritage varieties.

Some of the responsibilities will include:

- Feeding livestock - hogs, cows, chickens, and sheep and provide fresh water.
- Be certain lots and barns are kept clean. Weekly mucking of stalls, providing fresh bedding, daily cleaning of water containers and feeding bowls.
- Assist in any special projects or routine maintenance of farmstead in coordination with manager. This may include garden hoeing, maintaining a weed free fungal duff zone in orchards, fencing projects etc.

Living Quarters and Schedule: Select candidate will stay in a private, off grid cabin, nestled along Black Creek, situated within the outer boundaries of 160 acre heritage farmstead. Work requirements would vary and flow with demand. A typical work week may consist of approximately 30 hours with 20 hours or so dedicated towards the outdoor kitchen / bistro food service. The remaining time will be more adaptive and split between the craft of artisan cheese and farmstead duties.

Mississippi Station is a rural hamlet about 1 hour west of Ottawa and North of Kingston. The closest village, Sharbot Lake, is about a 15 min drive. This position would be suitable for somebody that appreciates nature, solitude and the outdoors. The rural area is primarily cottage country and the farm is situated on the hilly terrain of the Canadian Shield and surrounded by 1000s of beautiful lakes. Frontenac County is recognized as having one of the darkest skies in the Province and the entire region has been designated as a dark sky preserve, presenting stargazers with unparalleled views. The area provides great opportunities for biking, hiking, swimming, fishing and paddling.

We are looking for a 3.5 month internship running from mid June – Late September

Bistro Food Service Schedule:

Re-opening for summer peak season **Friday June 14th –**

Friday Food Service Schedule 11:30 – 7 pm

Saturday Food Service Schedule 11:30 – 7pm

Additional Dates / Special Events

Saturday June 29th - Annual Curds and Cooks Festival. 2000 plus people, multiple vendors, live music.

Saturday September 7 – Hosting Gravel Cup Bike Race (Approx 200 people for Food / Drink and camping)

Back Roads Studio Tour (Two Day) -

Saturday September 28 – Sunday September 29 -

Fall Harvest Farm to Table Dinner Series

For the third consecutive we are excited to be running our ticketed Farm to Table Autumn dinner feasts. These events allow for a creative pairing menu featuring multiple courses which will focus on the highest quality ingredients and really showcase the guest Chef's culinary skills and farms bounty.

Qualifications:

Farm and garden work can be strenuous. Must be physically and mentally fit. Must be able to lift / carry at least 50lbs and not be negatively affected by heat, mosquitoes, black flies etc.

- Previous experience in the culinary field preferred but not required
- Highly dependable, responsible & reliable
- Ability to work well under pressure in a fast paced environment
- Ability to work cohesively with fellow colleagues as part of a team
- Ability to focus attention on guest needs, remaining calm and courteous at all times
- Safe food handling certificate and smart serve certification an asset
- Must enjoy solitude and be comfortable working independently and without supervision

This internship program is designed to help develop your skills, knowledge and experience as you work, live and enjoy the Back Forty. In addition, to beautiful accommodations and some food sharing will be provided with bi-weekly monetary compensation and equal splitting of gratuities. Details to be discussed with selected applicant.