



**Château
de la
Haute Borde**

SPRING SUMMER 2022

CHB Chef.fe.s Residency Program

CHB is a place for community living and positive interaction with nature and each other.

We are both an artist residency and a guest house.

We're looking for cooks who'd be willing to join the community and feed the house for weekly to monthly periods.

The program is open to both accomplished cooks and up-and-coming candidates. We believe in local and seasonal cuisine, vegetarian options are mandatory.

You'll be at the head of our professional kitchen and will have access to all our resources : local producers, food garden and wild foraging in the property.

We want our chef.fe.s to feel free to experiment and imagine new ways to prepare and share food.

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WE PROVIDE :

- * housing in the château, acces to all our facilties
- * transportation round trip to the château
- * raw materials within the established budget
- * transportation to local markets and producers
- * introduction to local producers and wine makers
- * promotion of your work and menu to our clients and network
- * for every week of work we exchange a one night stay fro two persons in one of our guestrooms anytime during the season. A month work is worth a 4 days stay (1000€)at CHB.

EXPECTED FOM THE CHEF.FE.S

- * creation and preparation of our daytime menu (12am - 7pm)
- * grocery shopping and help cooking the staff and artists meals
- * Sunday brunch for our clients (max 10 guests)
- * monthly weekend's diners for hours guests

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Please send us a PDF file with the following infos to this address residences@c-h-b.fr

0. Name, Age, Address, Email, Phone number
1. Pitch of your project proposal, including description of your work and how it would fit with a CHB residency (max. 700 characters)
2. Short biography (max 1000 characters)
3. Portfolio, website or social media account

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