

MULVA CULTURAL CENTER

HEAD CHEF

Reports to: Chief Executive Officer

Classification: Exempt. Full-time. Full MCC benefits.

Salary: \$65,000 - \$80,000

Location: Based in De Pere, WI (not eligible for remote work)

ABOUT THE MULVA CULTURAL CENTER

When it opens in fall 2023, the \$95 million, 75,000 sq. ft Mulva Cultural Center, located in De Pere, Wis., will be a world-class cultural destination, showcasing the finest traveling exhibits in the world along with unique features including a state-of-the-art theater, educational classrooms, an expansive gift shop, an upscale but casual-feel dining restaurant, event space and more. Guests will experience a culturally creative and diverse environment for education, enlightenment, contemplation, and enjoyment.

MULVA CULTURAL CENTER MISSION

The Mulva Cultural Center is the vision of James J. and Miriam B. Mulva, De Pere natives whose immense generosity will provide world-class cultural experiences for generations to come. The Mulva's envision the center to be a catalyst for community investment and an anchor for De Pere's ongoing vitality.

FINANCING & OPERATIONS

The design, construction and ongoing operations of the Mulva Cultural Center is managed by the De Pere Cultural Foundation (Mulva Cultural Center) Board of Directors. The project and ongoing operations are being financed by personal donations from the Mulva's or through grants from the Mulva Family Foundation.

INTRODUCTION / ABOUT THE MCC HEAD CHEF POSITION

The Head Chef will play a pivotal role in curating an exceptional dining experience, offering fresh, cook-to-order meals for the high-end casual restaurant, "Savour... on Broadway", situated within the MCC as well as catering for large events and private dinners held at the MCC. The Head Chef will provide leadership to kitchen staff and must be passionate about culinary excellence, menu innovation, and thrive in a dynamic culinary environment.

RESPONSIBILITIES INCLUDE, BUT ARE NOT LIMITED TO:

- Create and execute innovative menus that reflect the restaurant's vision and cater to diverse culinary preferences.
- Oversee the day-to-day kitchen operations, ensuring food quality, presentation, and consistency.
- Supervise and mentor kitchen staff, fostering a culture of teamwork, growth, and excellence.
- Oversee kitchen staff scheduling, ensuring adequate staffing levels to meet dining demands.
- Coordinate with suppliers to ensure the availability of fresh, high-quality ingredients.
- Manage inventory, control food costs, and implement efficient kitchen procedures.
- Lead culinary creativity and experimentation, introducing seasonal dishes and specials.
- Prepare and present dishes for individual plating in the restaurant.
- Prepare and oversee the execution of large quantity cooking for events and private dinners.

- Ensure compliance with food safety and sanitation standards.
- Collaborate with the management team to meet financial goals and visitor satisfaction targets.
- Participate in hiring and training of kitchen staff.
- Maintain a safe and clean kitchen environment.
- Performing other duties as assigned.

REQUIREMENTS

The ideal candidate will possess the following qualifications:

- Degree from a culinary school or program.
- Minimum of 5 years of culinary experience, preferably in a full-service restaurant.
- Proven experience in large event catering and private dinner preparations.
- Strong leadership and management skills.
- Exceptional culinary creativity and menu development abilities.
- Proficient in maintaining food cost controls and managing kitchen budgets.
- Knowledge of food safety and sanitation regulations.
- Excellent communication and teamwork skills.
- Ability to thrive in a fast-paced, high-pressure culinary environment.
- Flexibility to work evenings, weekends and holidays.
- ServSafe certification is a plus.
- Must be able to work on-site in De Pere, WI

Physical Requirements

- Ability to stand for extended periods.
- Lift and carry heavy objects (up to 50 pounds).
- Frequent bending, stooping, and reaching.
- Work in a hot and fast-paced kitchen environment.
- Must be able to access and navigate each department at the organization's facilities.

EQUITY, DIVERSITY AND INCLUSION POLICY

The Mulva Cultural Center fosters equity, celebrates diversity and supports inclusion. We acknowledge that diverse backgrounds and voices of visitors, volunteers, trustees, staff and residents represented in our communities make us strong and better equipped to make positive impacts locally, nationally and internationally.

EOE

The Mulva Cultural Center is committed to building a culturally diverse staff and is an Equal Opportunity Employer. The MCC provides equal employment opportunities to all employees and applicants for employment and prohibits discrimination and harassment of any type without regard to race, color, religion, age, sex, national origin, disability status, genetics, protected veteran status, sexual orientation, gender identity or expression or any other characteristics protected by federal, state or local laws.

TO APPLY

Please send your resume and cover letter to mvanasten@mulvacenter.org

Learn more about the Center by visiting www.MulvaCulturalCenter.com

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