

# MULVA CULTURAL CENTER

## SOUS CHEF

Reports to: Head Chef

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

Salary: \$50,000 - \$65,000

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 Sous Chef will work closely with the Head Chef to deliver 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 Sous Chef will assist in providing leadership to kitchen staff and must have a strong foundation in the culinary arts and ready to assist in creating exceptional dining experiences.

### RESPONSIBILITIES INCLUDE, BUT ARE NOT LIMITED TO:

- Collaborate with the Head Chef in menu planning and execution.
- Assist in supervising kitchen staff, ensuring efficient and smooth operations.
- Participate in the creation of innovative dishes and specials.
- Prepare and present dishes for individual plating in the restaurant.
- Contribute to large quantity cooking for events and private dinners.
- Manage food preparation, quality, and presentation.
- Ensure adherence to food safety and sanitation standards.
- Assist in inventory management and cost control.
- Train and mentor junior kitchen staff.
- Maintain a clean and organized kitchen environment.

- Support the Head Chef in achieving culinary goals and visitor satisfaction.
- Fill in for the Head Chef when needed.
- Perform other duties as assigned.

## **REQUIREMENTS**

The ideal candidate will possess the following qualifications:

- Degree from a culinary school or program.
- Minimum of 2 years of culinary experience, preferably in a full-service restaurant.
- Familiarity with both individual plating and large event catering.
- Strong culinary skills and a passion for food.
- Knowledge of food safety and sanitation regulations.
- Effective communication and teamwork abilities.
- Ability to work in a fast-paced, high-pressure kitchen 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](mailto:mvanasten@mulvacenter.org)

Learn more about the Center by visiting [www.MulvaCulturalCenter.com](http://www.MulvaCulturalCenter.com)

Follow on Facebook, Instagram and LinkedIn @MulvaCulturalCenter