

# MULVA CULTURAL CENTER

## **Chef De Partie**

Reports to: Executive Chef

Classification: Non-Exempt. Full or part time.

Pay Range: \$20.00 - \$22.00 per hour

Location: De Pere, WI

### **About the Mulva Cultural Center**

The Mulva Cultural Center is a place where all guests are invited to experience a culturally creative and diverse environment for education, enlightenment, contemplation, and enjoyment. The Mulva Cultural Center seeks to offer traveling exhibits, arts, and culture within an architecturally significant facility in historic downtown De Pere, Wisconsin.

### **Position Summary**

The **Chef De Partie** will prepare food to the Executive Chef's specifications and set up stations for the menu of the Mulva Cultural Center's Restaurant, Savour on Broadway. They will assist the Executive Chef and Sous Chefs with their daily tasks. They will play a key role in contributing to our visitor satisfaction and acquisition goals.

### **Essential Job Functions:**

- Perform in a fast paced, high-volume kitchen.
- Set up and stock stations with all necessary supplies.
- Prepare food for service (e.g. chopping vegetables, butcher meats, or prepare sauces).
- Cook menu items in cooperation with the rest of the kitchen staff.
- Answer, report, and follow Executive or Sous Chef's instructions.
- Clean up their respective station and take care of leftover food.
- Stock inventory appropriately.
- Ensure that food comes out simultaneously, in high quality, and in a timely fashion.
- Comply with nutrition and sanitation regulations and safety standards.
- Maintain a positive and professional approach with fellow chefs and front of house personnel.

### **Qualifications and Experience:**

- Minimum of 3 years experience in fine dining or up-scale casual restaurant
- High School Diploma or Equivalent
- Culinary School Graduate preferred

### **Knowledge, Skills, and Abilities:**

- Proven cooking experience, including experience as a line chef, restaurant cook, or prep cook in a high volume, fast paced kitchen.
- Excellent understanding of various cooking methods, ingredients, equipment, and procedures.
- Accuracy and speed in executing assigned tasks.
- Familiarity with culinary industry's best practices.
- Able to maintain flexible hours: evening, holidays, weekends, special events.

### **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 to [bberonio@mulvacenter.org](mailto:bberonio@mulvacenter.org)

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

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