

# MULVA CULTURAL CENTER

## Junior Sous Chef

Reports to: Executive Chef

Classification: Non-Exempt. Full time.

Pay Range: \$23.00 - \$25.00 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 **Junior Sous Chef** will support the culinary experience at Mulva Cultural Center's restaurant, Savour on Broadway, through driving quality, innovation, execution, and consistency. They are responsible for supervising the day-to-day operations of the kitchen. They will lead the line ensuring quality and consistency among the chef de parties when the appropriate leadership is not present.

### **Essential Job Functions:**

- Monitor product to ensure proper receiving storage (including temperature setting) and rotation of food product to comply with health department regulations, including labeling, dating, and placing items in proper containers for kitchen and service.
- Maintain the food and labor costs as budgeted with the highest quality and consistent results.
- Perform daily line checks to ensure that all equipment in the kitchen is clean and in proper working condition. Report all items in need of repair to the Executive Chef or Director of Food & Beverage.
- Be able to perform in a fast-paced high-volume kitchen.
- Set up and stock stations with all necessary supplies.
- 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 culinary crew and front of house personnel.

### **Qualifications and Experience:**

- Minimum of 3 years of experience as a Junior Sous Chef or equivalent role preferably in fine dining or up-scale casual restaurant
- High School Diploma or Equivalent

*Continued on next page*

- Culinary School Graduate preferred
- Must have or be able to attain a certified food handler’s certification from an approved source within 30 days of employment.
- Good verbal and written communication skills.
- Possess basic mathematical skills and moderate computer-based abilities.
- Ability to apply critical thinking to analyze concerns, forecast data, and make sound decisions.
- Ability to physically handle knives, pots, or other display items as well as grasp, lift, and carry the same from shelves and otherwise transport up to 50 pounds to every area of the kitchen.
- Ability to perform accurate knife work and proper usage and handling of various kitchen machinery.
- Ability to physically self-demonstrate culinary techniques (i.e. cooking principles, plating presentations, safety, and sanitation practices, etc.
- Ability to create features and ensure the rest of the culinary crew is successful.

**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)  
Follow on Facebook, Instagram, and LinkedIn @MulvaCulturalCenter