

# MULVA CULTURAL CENTER

## Sous Chef

Reports to: Executive Chef

Classification: Exempt. Full time. Full MCC benefits.

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

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 **Sous Chef** will work closely with the Executive Chef to deliver fresh, cook-to-order meals for the high-end casual restaurant, "Savour on Broadway", situated within the Mulva Cultural Center as well as cater for large events and private dinners held at the center. The Sous Chef will assist in providing leadership to kitchen staff and must have a strong foundation in the culinary arts and be ready to assist in creating exceptional dining experiences.

### **Essential Job Functions:**

- Collaborate with the Executive 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 Executive Chef in achieving culinary goals and visitor satisfaction.
- Fill in for the Executive Chef when needed.
- Maintain a positive and professional approach with fellow chefs and front of house personnel.
- Perform other duties as assigned.

### **Qualifications and Experience:**

- Minimum of 3 years experience in fine dining or up-scale casual restaurant, preferably in a leadership role.
- High School Diploma or Equivalent.
- Culinary School Graduate preferred.
- Familiarity with both individual plating and large event catering.
- ServSafe certification is a plus.

**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.
- Knowledge of food safety and sanitation regulations.
- Effective communication and teamwork abilities.
- Accuracy and speed in executing assigned tasks.
- Familiarity with culinary industry's best practices.
- 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 facility.
- 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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