

MULVA CULTURAL CENTER

AM Prep Chef

Reports to: Executive Chef

Classification: Non-Exempt. Part time.

Pay Range: \$18.00 - \$20.00 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 **AM Prep Chef** will be responsible for prepping all ingredients going into dishes during lunch and dinner service, as well as the Gourmet to Go area of the center. They will work under little supervision while following recipes and be well-versed in a variety of food products and techniques.

Essential Job Functions:

- Perform in a fast paced, high-volume kitchen.
- Prepare food for service (e.g. baking bread and pastries, making soups and vinaigrettes, chopping vegetables, butchering meat, or preparing sauces).
- Cook menu items in cooperation with the rest of the kitchen staff.
- Answer, report, and follow Executive or Sous Chef's instructions.
- Stock inventory appropriately.
- Label, organize, and stock ingredients on shelves.
- Correctly measure ingredients and seasonings.
- Maintain a clean and orderly kitchen while following nutrition and sanitation guidelines.
- 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 of 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 work early morning hours including some weekends.

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

Learn more about the Center by visiting www.MulvaCenter.org

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