



## Career Posting – Sous Chef, Madison

### Role Summary

The Sous Chef will support the Executive Chef and kitchen operations with a primary focus on quality production and staff management in a multi-outlet property, including the following food venues: Everyday Kitchen Restaurant & Bar, Lodgic Events, and Lodgic Kids Camp. The Sous Chef reports directly to the Executive Chef and is expected to work closely with the Executive Director, Front of House Management team, and all other managers across Lodgic. This individual is responsible for maintaining a well-trained kitchen team, work schedules, purchasing, payroll, and vendor relations. Ultimately, the successful Sous Chef leads by example and ensures our food-service operations run smoothly and guests have exemplary experiences.

### Core Job Responsibilities

- Assist Executive Chef in management of day-to-day operations of the kitchen.
- Coordinate food production schedules and food ordering, and ensure highest level of food quality, taste, and presentation. Ensure adherence to recipes and product specifications.
- Control food cost by monitoring portions and assisting in training kitchen staff on the proper methods of food preparation and handling.
- Supervise and direct kitchen staff.
- Establish and require strict adherence to health department, food handling guidelines, and kitchen safety.
- Other duties may be assigned.

### Qualifications

- Degree from reputable Culinary School or College and/or 3 years culinary experience in polished casual or family restaurant.
- 2 years previous kitchen management/supervisory experience preferred.
- Food Safety certified at manager level.

- Demonstrates in-depth food knowledge and can translate it to the plate.
- Excellent verbal and written communication skills; able to effectively present information and respond to questions from customers, managers, staff, and suppliers.
- Possesses strong math and Microsoft Office skills.
- Ability to work on your feet for more than eight hours.

### **Compensation & Benefits**

- Competitive salary, paid vacation, personal time, and holidays.
- Basic life/AD&D, short-term and long-term disability, and employee assistance program; optional Blue Cross Blue Shield medical (PPO), dental, vision, voluntary life, critical illness, and accident insurance.
- 401(k) retirement savings plan through Voya (safe harbor and company match after one year).
- 50% off shift meal, plus 25% off all non-shift food & beverage purchases (up to three guests).
- One complimentary Lodgic Workplace membership.
- Lowest published package hourly rate and free enrollment at Lodgic Kids Camp.

### **To Apply**

Please submit your qualifications and a cover letter to [\*\*careers@lodgic.org\*\*](mailto:careers@lodgic.org).