



JOB POSTING

Position: Executive Chef
Department: Marketing
Reports to: Chief Marketing Officer
Status: Full-Time, Annual, Exempt

Application Deadline: June 27, 2019

Milwaukee Repertory Theater is looking for an Executive Chef (EC) for our newly renovated Stackner Cabaret Restaurant. The EC is responsible for all food production including that used for dinner service and special event catering. Position develops menus, food purchase specifications and recipes. The EC also develops and monitors food and labor budget for the department and maintains the highest professional food quality and sanitation standards.

Major Duties and Responsibilities:

- Works with the Operations Manager to hire, supervise and train new and current kitchen employees including ongoing staff appraisal and feedback to ensure quality and productivity
- Plans menus for restaurant, catering and special events
- Schedules kitchen staff employees to assure that food preparation is economical and technically correct and within budgeted labor cost goals
- Approves the requisition of products and other necessary food supplies and orders when necessary
- Ensures high standards of sanitation, cleanliness and safety are maintained throughout kitchen areas at all times
- Develops standard recipes and techniques for food preparation and presentation to assure consistently high quality and to minimize food costs; exercises portion control for all items served and assists in establishing menu selling price
- Prepares necessary data for applicable parts of the budget
- Ensures proper staffing for maximum productivity and high standards of quality; controls food and payroll costs to achieve maximum profitability
- Support safe work habits and a safe working environment at all times

Skills Required:

- Must possess strong communication and listening skills
- High-energy, and thrive in a fast-paced environment
- Ability to interact positively with supervisor, management, coworkers, members, and the public to promote a team effort and maintain a positive and professional approach
- Ability to produce a high volume of work in a timely manner, which is accurate, complete, and of high quality
- Ability to come to work regularly and on time and to work across a vast diversity of ages, skill, and educational/cultural backgrounds, to follow directions, take criticism, treat co-workers, supervisors and members/guests with respect and courtesy, and to refrain from abusive, insubordinate and/or violent behavior.

Qualifications:

- High school diploma or GED
- 3 years minimum as an Executive Chef, Executive Kitchen Manager or Executive Sous Chef
- Prior experience at a fine dining or casual plus restaurant, *highly preferred*
- Preference will be given to those with a 2 year culinary degree
- ServSafe Sanitation certification
- Ability to occasionally, regularly, frequently move objects (lift, push, pull, balance, carry) up to 15 pounds.
- Experience with Microsoft Office is required
- Ability to pass a background check in accordance with state and/or Federal laws
- This job requires evening and weekend work as its primary hours

To Apply: [Click Here to Apply Online](#)

When applying, please include a resume and cover letter. For best consideration, application deadline is June 27, 2019.

**Full hyperlink web address (copy and paste in your browser):

<https://jobs.ourcareerpages.com/job/445378?source=ccp&key=hzyRaUkgTQIWq%2f%2bY36PTYK2hWHLLbMCO%2bKb2jsMTnU%3d>

Milwaukee Repertory Theater is committed to creating a culturally diverse environment and is proud to be an equal opportunity employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, gender, gender identity or expression, sexual orientation, marital status, national origin, genetics, disability, age, or veteran status.