



Career Posting – Executive Chef, Champaign

Everyday Kitchen, a full-service modern American comfort food concept, seeks an Executive Chef to take responsibility for successful leadership of its Culinary Department, which includes catering services for Lodgic Everyday Community and food service for Lodgic Kids Camp.

Everyday Kitchen & Lodgic Everyday Community

Everyday Kitchen is a full-service, polished-casual restaurant optimized to compete effectively in the Champaign, IL, dining market with a modern American comfort food menu centered on the restaurant’s showpiece open-flame spitfire grill, plus a full-service bar with creative takes on classic cocktails. An adjacent daytime casual cafe, also provides an elevated coffee and tea experience, plus a wholesome menu of fresh-made pastries, salads, sandwiches, and all-day breakfast prepared in the restaurant’s scratch kitchen.

Everyday Kitchen Restaurant. Bar. Café. is a food-first, chef-featured concept, and focused on delivering seasonally influenced and innovative dishes in a fast-paced environment while never sacrificing quality. The brand prides itself on collaborating with local farms and producers whenever possible.

The restaurant and cafe are part of Lodgic Everyday Community, an exciting new concept whose first location opened in Champaign in 2018. Lodgic:

- is the nation’s first-ever destination uniting flexible coworking and offices, state-licensed drop-in childcare, meeting and event spaces, and all-day food & beverage under one roof;
- is designed to support and empower modern working families, entrepreneurs, mobile professionals, and whole communities to thrive in their aspirations; and
- delivers an uplifting, service-oriented, collaborative, hospitality-forward experience that serves the modern worker’s need for flexibility and support in key areas of life and at all times of day.

At Lodgic Champaign, users are welcome to plug in when they want, how they want, leveraging just one service area or all. In addition to Everyday Kitchen Restaurant. Bar.

Café., consumers will also find on site:

- Lodgic Workplace, designed to serve a variety of coworking needs for solopreneurs, small businesses, remote workers, or anyone who wants a creative, energizing, design-driven, hospitality-forward professional environment where they can enhance their productivity, enrich their professional network, and enjoy professional support and hosting services not otherwise available to today's on-demand workers and small businesses.
- Lodgic Kids Camp, enrollment-based drop-in childcare for children 8 months to 12 years, open to any parent who wants the best of both worlds: a high-quality, fully licensed, play-based learning environment and the flexibility of only paying for the care they use.
- Lodgic Events provides gathering spaces to host meetings, presentations, parties, and memorable catering or cocktail events.

Lodgic Everyday Community is designed as a scalable multi-unit brand poised for national growth. The Champaign, IL, location is our flag ship location, followed by the opening of Madison, WI in June 2020. Our third location will open in Louisville, KY, Spring 2021.

For more information, visit lodgic.org.

Executive Chef, Champaign

The Executive Chef will take overall responsibility for ensuring the successful operational and financial performance of the culinary operation for Everyday Kitchen Restaurant. Bar. Café., according to the company's purpose, values, brand standards, and key performance indicators.

Reporting directly to the on-site Managing Director and Senior Executive Chef for the brand as well as working cooperatively with the Restaurant Managers and other departmental leaders, the Executive Chef will lead and guide the culinary team to deliver a seamlessly excellent food experience for guests at all times, and in all areas of the facility.

The Executive Chef takes ultimate responsibility and accountability for food quality and reputation, customer satisfaction, team leadership, and operational and financial management of the total culinary operation that drives results.

Core Job Responsibilities

- Maintain and have a positive attitude while leading a thriving and growth-oriented culinary operation that includes a seamlessly excellent food experience for guests at all times, in the restaurant and across all areas of the facility.
- Plan, organize, and lead the Culinary Department according to company policies and Illinois state standards.
- Strategically partner with the Restaurant Managers and Senior Executive Chef to deliver an approachable, consistent, and elevated dining experience.
- Deliver effective and efficient dining experiences by leading kitchen operation and food production by example and prepare staff for growth, including ongoing training.
- Work well under pressure and in a fast-paced environment while excelling in analyzing costs, profitability, productivity, and food quality.
- Prepare and maintain the kitchen budget as well as assuring the highest standards for health, sanitation, and safety necessary in food handling and overall cleanliness.

Duties

- Produce and maintain the highest food quality and controls for all food products served in all areas. Execute top-quality food experiences by ensuring menus, recipes, methods, pictures, and specifications are followed.
- Implement and maintain all standards set by the company; establishes the manner and means to train staff according to standard.
- Ensure timely set up and line checks with quality assurance.
- Write schedules and manage labor spend to budgets.
- Ongoing training with cooks in all areas, including training safe work habits and alert all culinary staff to notify the chef on duty of any dangerous or unsafe places in the work area at once.
- Ensure teamwork and proper communication with the front of house staff

and Lodgic leadership team across entire facility.

- Recruit, interview and hire talent onto our culinary team. Train, mentor and develop staff members so that they can reach their career goals within our growing organization. Establish performance expectations and conduct performance appraisals.
- Delegation with accountability of daily tasks to staff to ensure smooth operation and service. Share overall responsibility of proper storing procedures, food orders, food cost, equipment, sanitation and hygiene to Company and Illinois state standards.
- Ensure ongoing compliance for all kitchen and food operations with all federal and local health and licensing guidelines. Ensure adherence to all health and safety regulations and procedures.
- Collaborate with Events department on menu creation, food preparation, food quality, and product being delivered consistent with BEO guidelines.
- Collaborate with Kids Camp management on menu creation, food preparation and quality, quantity, and product being delivered consistent with brand and state licensing guidelines.
- Accommodate guests' special request and dietary restrictions.
- Be the voice of Everyday Kitchen Restaurant. Bar. Café. and the overall Lodgic culinary experience. Participate in social media and public relations as needed.
- Partner with other Lodgic culinary leaders and the corporate team to enhance and grow the experience and performance of Everyday Kitchen Bar. Restaurant. Café and the Lodgic food & beverage experience overall.
- Administrative tasks as required.

Requirements

Required Qualifications & Skills

- Degree in Culinary Arts, Restaurant Management or related preferred.
- Experience in restaurant openings with a systems-driven, culinary focused environment.
- Minimum 5 years' experience in a related position.
- Current ServSafe Managers certification.

- Strong knowledge of Illinois state sanitation regulations.
- Excellent written and verbal communication.
- Strong computer skills
- Must possess a good work history, stability, and desire to support the business as an operational contributor.
- Ability to prepare cuisine associated with designated concept utilizing skill and creativity.
- Skilled in creating and cultivating guest and Team relationships
- Experienced in training and leading teams as well as high volume food preparation; excellent knowledge of "scratch kitchen" operations.
- Ability to work effectively in collaboration with others.
- Product, cost, and quality conscious.

Physical Requirements

- Must be able to seize, grasp, turn, and hold objects with hands.
- Must be able to work on your feet for at least ten hours.
- Fast-paced movements to go from one part of the facility to others.
- Must be able to move, pull, carry, or lift up to 50 pounds on occasion, and 35 pounds regularly.
- Occasional environmental exposures to cold, heat, and water.
- Occasionally kneel, bend, crouch, and climb as required.

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-and-beverage purchases (up to three guests).
- Lowest published package hourly rate and free enrollment at Lodgic Kids

Camp.

Other Responsibilities

This job description excludes non-essential and marginal functions of the position that are incidental to the performance of the fundamental job duties.

Furthermore, the specific examples in each section are not intended to be all-inclusive. Rather, they represent the typical elements and criteria considered necessary to perform the job successfully. Other job-related duties may be assigned by the Managing Director or Senior Executive Chef for the brand.

To Apply

Please submit your qualifications and a cover letter to
careers.champaign@lodgic.org