



Career Posting – Sous Chef, Madison

Everyday Kitchen, a full-service modern American comfort food concept, seeks a Sous Chef to partner with the Executive Chef and assist in the responsibility of successfully leading the Culinary Department, including catering services for Lodgic Everyday Community.

Lodgic Everyday Community

Lodgic Everyday Community is an exciting new concept, designed to address the nearly 50% of America's workforce that is self-employed, freelance, or remote-working in some capacity. Lodgic:

- Is the nation's first-ever destination that unites 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.
- 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, users are welcome to plug in when they what and how they want, leveraging just one service area or all:

- **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 up to 12

years old, 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, with extended hours on nights and weekends, plus hourly and weekly package pricing available.

- **Everyday Kitchen** is a full-service, polished casual restaurant optimized to compete effectively in local dining markets with a modern comfort food menu centered on the restaurant's showpiece open-flame spitfire grill, plus creative takes on classic cocktails. An adjacent daytime casual cafe also provides an elevated coffee, juice, and smoothie bar plus a wholesome menu of fresh-made pastries, salads, sandwiches, and all-day breakfast prepared in the restaurant's scratch kitchen.
- **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 first location opened in Champaign, IL, in 2018, followed by our second location in Madison, WI, in 2020. Louisville, KY, will open in spring 2021.

For more information, visit lodgic.org.

Sous Chef, Madison

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 regulations, food handling guidelines, and kitchen safety.

- Other duties may be assigned.

Qualifications

- Degree from reputable culinary school or college and/or 3 years of culinary experience in polished casual or family restaurant.
- 2 years of 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.

Benefits & Perks

- 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.

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.

To Apply

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