



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.

Everyday Kitchen & Lodgic Everyday Community

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

Everyday Kitchen is food-first, chef-featured, 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 is part of Lodgic Everyday Community, an exciting new concept opening its second location in the Shorewood Hills area of Madison in Spring 2020. 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 Madison, users are welcome to plug in when they want, how they want,

leveraging just one service area or all. In addition to Everyday Kitchen, consumers will 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 12 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, with extended hours on nights and weekends, plus hourly and weekly package pricing available.
- 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. Louisville, KY will open in Winter 2020.

For more information, visit lodgic.org.

Sous Chef, Madison

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.madison@lodgic.org](#)**.