



Position Announcement/Description
Midland Center for the Arts
Midland, MI

Position Title: Station Chef/CDP
Supervisor: Food & Beverage Manager
Classification: Part time
Salary Range: \$16.00 per hour
Last Updated: August 6th, 2025

POSITION CONCEPT:

The Station Chef (Chef de Partie/ Line Cook) works alongside the Executive Chef to help with daily kitchen activities such as but not limited to:

- maintaining a Clean environment. (clean as you go)
- Must have Professionalism, Respect, Desire to Learn and Succeed
- food preparation, ensuring food quality and freshness
- monitoring ordering and stocking of supplies as needed
- quality and consistency of food preparation from designated recipes

DUTIES AND RESPONSIBILITIES:

The duties of this position include, but are not limited to:

- Prepare food/meals in a timely fashion to meet established specifications/standards
- Work alongside the Executive Chef, and assist in developing interesting and exciting new ideas, that reflect the diversity of our customers along with specialty/seasonal ideas
- Use set recipes to ensure that consistent quality is maintained
- Communicate any receiving or prep project issues and execute any specific duties assigned by the Exec. Chef
- Maintain responsibilities of the kitchen while Exec. Chef is absent/away
- Organize and delegate tasks as needed to maintain an organized, clean, and efficiently running kitchen at all times
- Adhere to all health department regulations as they relate to proper heating, cooling, storing, prep methods, and handle all food products with respect
- Adhere to and also ensure that all standards of safety are strictly observed at all times
- Adhere to portion control standards in order to maintain accurate food cost and consistency
- Keep the food preparation station and all kitchen equipment clean, organized and sanitized at all times
- Additional job duties to ensure a clean kitchen is maintained such as dishes and or deep clean of kitchen and its equipment.
- Participate in Center sponsored cooking classes as needed
- Interact with staff and guests in a professional manner at all times

- Performs other duties as assigned.
- Maintains confidentiality.
- Adheres to all Center policies and procedures.
- Attend all required meetings and training courses, including but not limited to safety training, IT training, HR meetings and training, and DEIA training.

PREFERRED QUALIFICATIONS, KNOWLEDGE AND EXPERIENCE:

The requirements listed below are representative of the knowledge, skills, and abilities required to perform the necessary functions of this position:

- A Drive to Learn
- Minimum 1 years related experience is preferred but not limited to
- Previous Banquet / Event/ Line cooking experience is beneficial
- Passion for food and the culinary arts and demonstrate a high level of professionalism
- Ability to adapt to the many changes in the industry, work well under pressure and handle multiple projects simultaneously and efficiently.
- Must maintain current Food Safety Laws and Practices
- Equipment Used (But Not Limited Too)
 - Kitchen Knives • Slicer / Mandolin • Mixers • Oven / Stove Top Burner / Grill / Flattop • Transportation Carts • Immersion Circulators • Computers / Printers / POS Systems (Toast)
- Commitment to diversity, equity, inclusion, and access, and a desire to work with people across many lines of difference

SPECIAL CONDITIONS OF EMPLOYMENT

- Ability to work a variable schedule, evenings, weekends, and holidays to meet operational needs.
- Must be able to communicate effectively, and observe kitchen/prep areas
- Must be capable of walking or standing 100% or more of a normal 8-hour work shift.
- Must be able to lift and carry 50 lbs.
- Must be able to move easily up and down stairs.
- Standard of Measurement

APPLICATION INFORMATION

Email cover letter and resume to: siegel@midlandcenter.org