



## **Day Chef and Night Chef – Seasonal**

### **Position Summary**

The Chefs are responsible for food service at the Culver Pavillion. The Muny's Culver Pavillion provides quality outdoor dining for Muny patrons before every nightly performance consisting of a high-end buffet, food boards, and dessert assortment. The Chefs must meet food production and time management expectations.

### **Primary Duties and Responsibilities**

- Managing the culinary staff at the Culver Pavillion
- Preparing work schedules for cooks, utility workers, buffet runners, and other Culver Pavillion staff
- Purchasing food and paper products
- Ensuring sanitation standards are met
- Handling in-house catering orders

### **Required Qualifications, Experience and Skills**

- Prior experience as Chef or in Kitchen Management required
- Hepatitis A vaccination (required)
- Ethical and dependable

### **Position Type and Hours**

These are seasonal positions with hours starting in June and continuing through late August. Hours may vary depending on operational needs and the seasonal calendar.

### **About The Muny**

The Municipal Theatre Association of St. Louis celebrated its 106th Season in 2024. The Muny is America's oldest and largest outdoor musical theatre. Every summer, The Muny produces seven full-scale musical theatre productions. The theatre has 11,000 seats including 1,500 free seats for each performance. The Muny is a 501(c)3 nonprofit organization.

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