



MILL TOWN

COME JOIN THE MILL TOWN TEAM! Mill Town is a private impact investment company based in Pittsfield, Massachusetts, in the heart of Berkshire County. Our mission is to expand and improve the quality and quantity of opportunities to live, work, and play in the Berkshires. We are focused on creating rich experiences and rewarding opportunities for locals and visitors of our region.

Mill Town owns and operates a growing number of restaurants and hospitality sites in the Berkshires to include a downtown Pittsfield icon, Mission Bar + Restaurant; eclectic fine dining in downtown Lenox at the Gateways Inn's on-site bar and restaurant; year-round mountainside food and beverage operations at Bousquet Mountain; a diversity of culinary offerings at The Camp by Bousquet lake resort and summer camp; and more.

Our team is expanding quickly across these newly renovated sites for year-round, high volume food & beverage service. Mill Town has current openings for a **Sous Chef** to support our team at Mission Bar + Restaurant and Gateways Inn's on-site bar and restaurant.

Overall Responsibilities:

We are searching for an experienced Sous Chef who is committed to enhancing our strong foundation of success. If you are passionate about hospitality and want to be part of a great team with amazing potential for growth, this is your perfect opportunity to take your career to the next level!

The entire Culinary team must understand and implement the standards and the vision of Chef Jeremy Berlin. The Sous Chef is responsible for supervising the production of food at all stations, assisting the cooks when needed, as well as supporting the Chef in all aspects of cost control and kitchen management.

Job Duties & Qualifications (to include, but not limited to):

- Responsible for method of service, production, and cooking to ensure all items are prepared to meet deadlines and standards
- Properly execute plated dishes with varying components to standards set by Executive Chef
- Complete all closing requirements as directed by Executive Chef
- Running the day-to-day operations of the restaurant
- Taste and review products on a daily basis to ensure quality and consistency with preparation and presentation
- Assist with developing, implementing and maintaining new recipes, presentations and products
- Have working knowledge of inventory ordering systems
- Identify and communicate suggestions to the Executive Chef for policies and procedures to improve the operation
- Ensure that proper sanitation and safety practices are followed
- Coach and mentor hourly staff
- Assist with recruiting and selection of hourly staff

- Preferred minimum of 2-4 years experience working in a high-volume setting
- Preferred minimum of 1 year management experience
- Understanding of all stations, techniques and standards
- Fine dining experience is highly desirable
- Culinary degree preferred
- **FULL AVAILABILITY**- daytime hours, evening hours and weekends

Key Characteristics:

- A desire to continuously learn;
- Comfort in working within a flexible and fluid environment;
- Strong communication skills;
- Creative thinking, ability to problem-solve quickly, curiosity and initiative to explore alternative ways of doing things;
- Comfort working independently;
- Empathetic;
- Organized and detail-oriented;
- A fun team-player with a strong desire to execute culinary excellence.

Benefits:

Compensation and benefits package is based on experience and qualifications.

The position is open for immediate hire and interested candidates should email a resume and letter of interest to:

info@milltowncapital.com

or send by mail to:

Mill Town
c/o Jeremy Berlin
45 Woodlawn Avenue
Pittsfield, MA 01201

We appreciate you considering this exciting opportunity with our growing team!