



“You’ll find that all chefs are a little unstable...Normal people don’t like to play with fire and raw meat all day.”

– Molly Harper, Undead Sublet

WHO WE ARE

Hi. We’re [Muss & Turner’s](#) and we’re searching for a Chef de Cuisine. We're a killer neighborhood restaurant located in Smyrna, Georgia (think Atlanta Road/285). We’re a part of the [Unsubkay Restaurant Group](#) (Local Three, MTH Pizza and Roshambo). We opened up in February of 2005, and people seem to genuinely enjoy what we’ve got going on. Our sandwich game landed us on Food Network’s [51 Best Delis in the Country](#) and on Food & Wine’s [America's Best Delis](#). We’re also locally known for being one of Thrillist Atlanta’s [Absolute Best Brunch Spots](#) and for having one of the [Best Burgers in Atlanta](#) by Atlanta Magazine.

At Muss & Turner’s we take what we do seriously, but we don't take ourselves too seriously. We believe that people matter most and we treat our motley crew like human beings, not faceless, nameless cogs in a machine that churns out unimaginative food like some sort of culinary assembly line. Our seasonal menus follow one mantra, “You can’t argue with delicious!”

WHAT WE’RE LOOKING FOR

An experienced chef who is self motivated and driven - someone who geeks out over working with high quality products and putting out kick ass food for others to enjoy. We’re looking for someone who loves food, loves people and wants to grow in this role and beyond.

We’re looking for a candidate with 1-3 years of managerial experience including:

- Staff training, accountability and development of a culinary team
- Proper cooking techniques
- Ensuring consistent delivery of quality dishes from the team
- Development of seasonal menus and specials
- Menu costing
- Product sourcing
- Vendor relations and purchasing
- Restaurant financial performances specifically in labor and food costs

WHAT WE'RE OFFERING

- \$70-\$80k salary, based on experience
- Trust, sincerity and honesty
- Paid vacay
- 401(k) retirement plan with a generous company match and immediate vesting
- Health insurance with a monthly employer contribution (optional vision and dental)
- Company paid life insurance
- Company paid short and long-term disability insurance (AKA: If you're legitimately unable to work during a period of time, you will still have a portion of your income.)
- Good music and good vibes
- 1 magical cooler door
- Every year you're with us - you get a cash bonus...forever!
- Employee dining discount at all locations
- If you refer a quality candidate to come work with us, you get \$500!
- Opportunity for advancement: over 50% of our salaried employees were promoted from within Unsukay
- A company who truly supports people in the restaurant industry. Unsukay co-founded the [Giving Kitchen](#), a non-profit that provides emergency assistance to food service workers.
- A company who actively supports charities in our community. Unsukay has helped local charities raise over \$3,000,000 in the last 10 years to support worthy causes.

If you believe you could excel in this role, we encourage you to apply. We are committed to considering a broad range of candidates, including those with diverse work experience and backgrounds.

P.S. You've heard it from us, but if you'd like to hear from our folks about why they love working for Unsukay, visit: unsukay.com/join-our-team