

**Position Title:** Prep Cook

**Location:** Eau Claire Athletic Club (ECAC)

**Employment Type:** Part-time or Full-time

**Reports To:** Executive Chef



### ***Position Overview***

As a Prep Cook, you will play a key role in kitchen operations by preparing ingredients, assisting with cooking tasks, and ensuring the kitchen runs smoothly. Your attention to detail and efficiency will directly impact the quality of our dishes.

### ***Key Responsibilities***

- Prepare and portion ingredients according to recipes and kitchen standards.
- Assist with chopping, slicing, marinating, and other food preparation tasks.
- Ensure all prep work is completed in a timely and organized manner.
- Maintain a clean and sanitary workspace, following food safety protocols.
- Support chefs and line cooks by ensuring stations are stocked and ready for service.
- Properly store ingredients and monitor freshness to prevent waste.
- Assist with basic cooking tasks and plating when needed.
- Follow health, safety, and sanitation regulations at all times.

### ***Qualifications & Experience***

- 1+ years of experience in a professional kitchen (private club, fine dining, or upscale casual preferred).
- Strong knife skills and knowledge of basic cooking techniques.
- Ability to lift up to 50lbs and stand for extended periods.
- Ability to work efficiently in a fast-paced environment.
- Team-oriented mindset with strong communication skills.
- Knowledge of food safety and handling procedures.
- Positive attitude, reliability, and a passion for great food.
- Strong work ethic, and a positive team-player attitude.
- Commitment to cleanliness and safety standards.
- Culinary school training is a plus but not required.

***Why Work With Us?***

- Work in a prestigious private club environment.
- Opportunities for growth and career development.
- Competitive wages and a positive, team-focused work environment.
- Complimentary meals and additional staff perks.

**If you are a hardworking team player who takes pride in maintaining a clean and efficient kitchen, and are looking to refine your skills, we'd love to have you on board!**