

Position Title: Kitchen Steward



Location: Eau Claire Athletic Club (ECAC)

Employment Type: Part-time or Full-time

Reports To: Executive Chef

Position Overview

As a Kitchen Steward, you play a crucial role in supporting kitchen operations by maintaining cleanliness, assisting with food preparation, and ensuring that all kitchen equipment and dishware are properly cleaned and sanitized. Your attention to detail and teamwork will contribute to the high standards of our culinary program.

Key Responsibilities

- Wash and sanitize dishes, glassware, utensils, and kitchen equipment.
- Maintain a clean and organized dishwashing station and kitchen workspace.
- Assist with general kitchen cleaning, including floors, trash removal, and deep cleaning tasks.
- Ensure that all dishware and tools are properly stored and readily available for service.
- Support chefs and cooks by keeping necessary equipment clean and accessible.
- Follow health, safety, and sanitation protocols to uphold a high-standard kitchen environment.
- Assist with receiving and stocking deliveries as needed.

Qualifications & Experience

- 1+ years of experience in a professional kitchen (private club, fine dining, or upscale casual preferred).
- 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 service.
- Strong work ethic, and a positive team-player attitude.
- Commitment to cleanliness and safety standards

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, we'd love to have you on board!