

**Position Title:** Line Cook

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

**Employment Type:** Full-time

**Reports To:** Executive Chef



### ***Position Overview***

As a Line Cook, you will be responsible for preparing and executing dishes with precision, consistency, and attention to detail. Working closely with the Sous Chef and Executive Chef, you will help maintain the highest culinary standards while ensuring a smooth and efficient kitchen operation.

### ***Key Responsibilities***

- Prepare and cook menu items according to established recipes and presentation standards.
- Maintain a clean and organized workstation throughout service.
- Assist in food prep, station setup, and daily mise en place.
- Ensure food is cooked and served at the right temperature and quality.
- Follow all food safety and sanitation protocols to maintain a safe kitchen environment.
- Work efficiently under pressure during busy service periods.
- Collaborate with kitchen staff to ensure smooth operations and timely service.
- Assist with inventory, stock rotation, and minimizing food waste.

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

- 1+ years of experience in a professional kitchen (private club, fine dining, or upscale casual preferred).
- Strong knife skills and cooking techniques.
- 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.
- Culinary school training is a plus but not required.

### ***Why Work With Us?***

- Work in a prestigious private club setting with high-quality ingredients.
- Opportunities for growth and career development.
- Competitive wages and a positive, team-focused work environment.
- Exposure to innovative menu development and culinary creativity.
- Complimentary meals and additional staff perks.

**If you are passionate about cooking and take pride in delivering exceptional food, we want to hear from you!**