



Kitchen Prep

Job Description

Quit Qui Oc's Clubhouse Restaurant is loved by locals and visitors alike for its fantastic food and casual, welcoming atmosphere. We're open year-round and are looking for an energetic, team-oriented person to join our family to help with kitchen prep part time. Hours are flexible, with day shift plus some evening hours and special events. Commercial kitchen experience is a plus but we're happy to train great people and help them grow in their careers.

Job Responsibilities

- Prepare and stock supplies needed for daily restaurant service and special events
- Observe all sanitation regulations and safety standards
- Interact positively and professionally with coworkers
- Maintain a clean and tidy work area

Job Requirements

- Foodservice experience or general knowledge of food handling, ingredients, and equipment is helpful
- Accuracy and speed in executing tasks
- Attention to cleanliness and safety
- Ability to read and understand instructions

Compensation & Benefits

- Competitive pay based on experience and skills
- Tuition reimbursement program
- Employee discounts on meals and Pro Shop purchases
- Golf free when you're done working

About Quit Qui Oc

Quit Qui Oc Golf Club & Restaurant is a third-generation family business owned by Todd and Rachel Montaba that has been an Elkhart Lake destination since opening in 1927. From the golf course to the clubhouse, we take great pride in the community that continues to grow here. Employees and customers alike are welcomed as members of our extended family. Most of our team members, both seasonal and full time, have been with us for more than 20 years.

Interested in joining our team?

Apply online at www.quitquiocgolf.com/about/employment/job-application/