



TALISKER CLUB

A PRIVATE WONDERLAND

Storied Management LLC – an affiliate of Storied Development, LLC, an established development, marketing and sales organization with private club communities throughout the continental U.S., Hawaii, the Caribbean and Mexico – is seeking a Chef de Cuisine for its public restaurant located on Main Street in Park City, Utah – Courchevel Bistro.

Talisker Club is Park City's only four-club, one-membership private home community presenting an incomparable collection of mountain, Main Street, backcountry and country clubs. It is situated in Utah's Wasatch mountain range, from the slopes of the Deer Valley® Resort to the valleys surrounding the Jordanelle Reservoir.

Job Description

POSITION DESCRIPTION: Courchevel Chef de

STATUS: Cuisine Full Time

REPORTS TO: Courchevel Executive Chef

ESSENTIAL FUNCTIONS AND RESPONSIBILITIES:

- Assisting with managing the day to day operations of the restaurant.
- Developing and executing of new menus, daily specials and family meals.
- Assist with ordering as requested.
- Conduct monthly food inventory.
- Interact with guests and members needs quickly and professionally.
- Track invoices and code properly and turn in daily invoices according to guidelines.
- Assist with scheduling and monitor labor costs to avoid any unauthorized OT.
- Train, plan, assign, develop prep list and check list work for all kitchen associates.
- Ensure that established state health and safety procedures are followed.
- Ensure that foods are maintained at the proper temperate for serving and storage.
- Monitor all foods for quality of taste, texture and appearance.
- Monitor all food production methods for cost and time efficiency.
- Must be able to read tickets in English from station printers.
- Must keep a clean and organized workstation.
- Adhere to set ticket time times.
- Take direction and produce according to a Recipe.
- Able to be a self-starter and see where assistance is needed.
- Must maintain neatly groomed appearance and comply with uniform standards.
- Help with receiving products and proper storage(FIFO.)
- Must be able to plan ahead with the next day prep list.
- Must be able to help close kitchen and the building.

- Help coordinate family meal for the next day..
- Provide consistent product, by ordering, receiving, prep, organized and clean daily.
- Other duties as assigned.

RELEVANT WORK EXPERIENCE:

- 2 years kitchen supervising.

WHERE TO APPLY:

Individuals who meet or exceed the established criteria as detailed in this posting are encouraged to send their cover letter and resume to dkeele@taliskerclub.com.

- \$75K annual Salary.
- All-inclusive benefit package offered.

Several reward and recognition programs offered, employee meals, 401(k) Retirement Plan, along with great perks.