



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 Food Runners for its luxury, private residential, mountain golf and ski community in Park City, Utah – Talisker Club.

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.

Please visit: www.taliskerclub.com for more information.

Job Description

POSITION DESCRIPTION:	Food Runner
STATUS:	Full Time / Part Time
REPORTS TO:	Restaurant Manager / Sous Chef

PURPOSE OF JOB:

The Food Runner ensures quality guest service by supporting the culinary team with delivery of food from kitchen to the customers table as quickly as possible. The Food Runner must demonstrate a high level of organization, attention to details & sense of urgency. Able to work under pressure is crucial.

ESSENTIAL FUNCTIONS AND RESPONSIBILITIES:

- Must understand server sections, table numbers, seat numbers & restaurant layout.
- Must be able to communicate clearly with Executive Chef & Sous Chef to go over daily specials & 86'd items.
- Must maintain neatly groomed appearance and comply with uniform standards.
- Must be able to help close kitchen.
- Must be able to communicate clearly with managers, kitchen, and dining room personnel.
- Must possess a positive attitude and work well with other team members.
- Attend daily pre shift meetings.
- Setup expo line with necessary plates, bowls, flatware, napkins, condiments etc.
- Ensure that plated food is at the proper temperature before serving.
- Ensure all dishes match the ticket including modifiers & special requests.
- Complete closing side work duties assigned by chef.
- Monitor all foods for consistent plating and components before serving.
- Able to take direction and execute in a timely manner.
- Empty all trashes before and after the service.
- Set-up, prep, stock, and breakdown all garnish items.



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- Be able to reach, bend, stoop and frequently lift up to 40 pounds up and down stairs.
- Be able to work in a standing position for long periods of time.
- Must have a understanding of all stations in the kitchen.
- Must keep a clean and organized workstation.
- Be able to read tickets in English from the station printer.
- Other duties as assigned.

EDUCATION, EXPERIENCE AND QUALIFICATIONS:

- High School Education.
- Able to lift up to 50lbs
- Able to stand for long periods of time.
- Able to withstand cold elements for long periods of time.
- UT Food Handlers permit.
- One year of fine dining relevant experience.
- Ability to stand or sit for extended periods of time.
- Ability to bend, lift and carry heavy objects.
- Ability to withstand external elements in relation to changing weather conditions.

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. Note: Please mark: Food Runner in the Subject Line.