



## 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 Lead Cooks 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](http://www.taliskerclub.com) for more information.*

### **Job Description**

POSITION DESCRIPTION:	Lead Cook
STATUS:	Full Time
REPORTS TO:	Sous Chef/Chef de Cuisine

### **PURPOSE OF JOB:**

This position will help ensure food and presentation quality is executed to our club standards. The Lead Cook will be expected to cover the Sous chef, know every station, and help with ordering.

### **ESSENTIAL FUNCTIONS AND RESPONSIBILITIES:**

- Help prep all foods needed
- Must have a understanding of all stations in the kitchen
- Must be able to set up all stations according to station maps
- Must keep a clean and organized workstation
- Be able to read tickets in English from the station printer
- Adhere to set ticket time times per property
- Able to 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 clean station and help close kitchen
- Help coordinate family meal for the next day.
- Must taste everything on your station
- Comes to work with clean appearance, clean and ironed uniform and appropriate footwear.
- Follow and abide by health and safety regulations.
- Control and limit waste.



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- Work with management to keep necessary products ordered and well stocked.
- Follow all rotation procedures to assure quality of service.
- Keep immediate supervisor promptly and fully informed of all problems or unusual matters of significance and takes prompt corrective action where necessary or suggests alternative courses of action, with may be taken.
- All other duties assigned.

### **EDUCATION, EXPERIENCE AND QUALIFICATIONS:**

- Must possess a positive attitude and work well with other team members.
- Food Handlers Permit or Serve Safe as Required.
- Must be able to work unsupervised.
- Must be able to communicate clearly with managers, kitchen and dining room personnel.
- Be able to reach, bend, stoop and frequently lift up to 40 pounds.
- Be able to work in a standing position for long periods of time.
- Be willing to follow direction and ask questions for clarification if needed.
- Be able to work in a fast-paced kitchen environment.
- Be able to work in hot, wet, humid and loud environment for long periods of time.

### **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](mailto:dkeele@taliskerclub.com). Note: Please mark: Lead Cook in the Subject Line.