



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 Sous Chef 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.

POSITION DESCRIPTION: **Sous Chef**

STATUS: **Full Time/Year Round**

FLSA: **Exempt**

REPORTS TO: **Executive Chef**

PURPOSE OF JOB

The Sous Chef will serve as “second-in-command” of the kitchen. Assist the Executive Chef in supervising food production for all food outlets, banquet events and other functions at the club. Supervise food production personnel, assist with food production tasks as needed and assure that quality and cost standards are consistently attained.

ESSENTIAL FUNCTION AND RESPONSIBILITIES

- Prepares or directly supervises kitchen staff responsible for the daily preparation of soups, sauces and “specials” to ensure that methods of cooking, garnishing and portion-sizing are as prescribed by club’s standard recipes.
- Assists the Executive Chef with monthly inventories, pricing, cost controls, requisitioning and issuing for food production.
- Conducts daily raw cost tracking counts to ensure that all items are accounted for.
- Codes all invoices to the proper account and sends signed copies to accounting for payment.
- Assume complete charge of the kitchen in the absence of the Executive Chef.
- Assists Executive Chef with supervision and training of employees, sanitation and safety, menu planning and related production activities.
- Consistently maintains standards of quality, cost, presentation, and flavor of foods.
- Ensures proper staffing for maximum productivity and high standards of quality; controls food and payroll costs to achieve maximum profitability.

- Makes recommendations for maintenance, repair and upkeep of the kitchen and its equipment.
- Prepares reports, arranges employee schedules, and costs menus and performs other administrative duties as assigned by the Executive Chef.
- Personally, works in any station as assigned by the Executive Chef.
- Helps plan energy conservation procedures in the kitchen.
- Assists Executive Chef with the administration of kitchen personnel benefits (vacation, holidays, etc.).
- Consults with dining service personnel during daily line-ups.
- Assists in maintaining security of kitchen, including equipment and food and supply inventories.
- Assists in food procurement, delivery, storage and issuing of food items.
- Expedites food orders during peak service hours.
- Supervises, trains and evaluates kitchen personnel.
- Coordinates buffet presentations.
- Checks *mise en place* before service time and inspects presentation of food items to ensure that quality standards are met.
- Reports all member and guest complaints to the chef and assists in resolving complaints.
- Monitors kitchen employees' timecards to ensure compliance with posted schedules.
- Submits ideas for future goals, operational improvements, and personnel management to Executive Chef.
- Understands and consistently follows proper sanitation practices including those for personal hygiene.
- Attends staff meetings.
- Performs other appropriate tasks assigned by the Executive Chef.

EXPERIENCE, EDUCATION AND QUALIFICATIONS

Licenses and Special Requirements

- Food safety certification.
- Certification from American Culinary Federation or other hospitality association.

Physical Demands and Work Environment

- Required to stand for long periods and walk, climb stairs, balance, stoop, kneel, crouch, bend, stretch and twist or reach.
- Push, pull or lift up to 50 pounds.
- Continuous repetitive motions.
- Work in hot, humid and noisy environment.
- Ability to work holidays, weekends and evenings.

BENEFITS AND PERKS

All-inclusive benefit package offered.

- Medical
- Dental
- Vision
- Health Savings Plan
- Flexible Spending Account
- Life Insurance – long- and short-term disability
- Supplemental Insurances: Accident, Hospital Indemnity, Critical Illness
- Paid Time Off: Vacation & PTO Package; Designated Holiday Trade Days
- 401(k) Retirement Plan
- Discretionary bonus program
- Ski Passes & Golf Privileges
- Employee Meal Program
- Reward and Recognition Programs
- Discounts on retail
- Discounts at Courchevel Bistro
- Relocation package if applicable
- Education and Tuition Assistance Program

\$2500 Signing Bonus Offered.