

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 Deer Valley Ski Resort to the valleys surrounding the Jordanelle Reservoir. Please visit our website – www.taliskerclub.com to learn more.

POSITION: Food Runner
DEPARTMENT: Food & Beverage
UNDER THE DIRECTION OF: Restaurant Manager / Shift Leadership / Sous Chef

PURPOSE OF POSITION

The Food Runner ensures quality guest service by supporting the culinary team with delivery of food from the kitchen to the Member's/Guest's table as quickly as possible. The Food Runner must demonstrate a high level of organization, attention to detail and a sense of urgency. The ability to work under pressure is crucial.

ESSENTIAL FUNCTIONS AND RESPONSIBILITIES

- Learns server sections, table numbers, seat numbers and restaurant layout.
- Be able to communicate clearly with Executive Chef and Sous Chef regarding any menu changes, deleted items, and specials.
- Comes to work with clean appearance which includes clean/ironed uniforms and appropriate footwear.
- At the end of shift, helps close the kitchen, along with any closing side work duties assigned by Chef.
- Be able to communicate clearly with managers, kitchen and dining room personnel.
- Attend daily pre-shift meetings as set by leadership.
- Set up expo line with the 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 and special requests.
- Monitor all foods for consistent plating and components before serving.
- Responsible for emptying all trash containers before and after the shift.
- Complete understanding of all stations of the kitchen.
- Maintain a clean and organized work station.
- Be able to read tickets in English from the station printer.
- All other duties as may be assigned.

QUALIFICATIONS

- ✓ Positive attitude and be able to work well with other team members
- ✓ Utah Food Handlers Permit
- ✓ High School Education
- ✓ One year of Relevant Fine Dining Experience

PHYSICAL REQUIREMENTS

- ✓ Ability to stand or sit for extended periods of time.
- ✓ Ability to bend, lift, and carry heavy objects.
- ✓ Ability to withstand external elements relating to changing weather conditions.

BENEFITS AND PERKS

All-Inclusive Benefit Package Offered:

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| Medical | Vision | Flexible Spending Account |
| Dental | Health Savings Plan | Supplemental Insurances; i.e., Accident, Hospital Indemnity, Critical Illness |

Paid Time Off:

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| Vacation and PTO Package | Holiday Pay | Designated Holidays |
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401(k) Retirement Plan With Employer Match

Discretionary Bonus Program

Ski & Snowboarding Passes

Golf Privileges

Employee Meal Program

Reward and Recognition Programs

Discounts on Retail

Education and Tuition Reimbursement Program

Discounts at Courchevel Bistro

Employee Spa Pricing