



*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 Courchevel 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.*

*Please visit our website at: [www.taliskerclub.com](http://www.taliskerclub.com) to learn more.*

**POSITION DESCRIPTION:**

**Courchevel Sous Chef**

**STATUS:**

**Full Time, Year-Round Hourly**

**REPORTS TO:**

**Courchevel Executive Chef**

**PURPOSE OF POSITION:**

The Courchevel Sous Chef will manage daily kitchen operations, supervise culinary staff, and maintain exceptional food quality standards while supporting the Executive Chef in all aspects of kitchen leadership.

**ESSENTIAL FUNCTIONS AND RESPONSIBILITIES:**

- Cover Chef's days off and any events on those days when applicable
- Open and/or close the kitchen & the building
- Help coordinate and prepare family meals daily and for the next day
- Able to set up stations to be ready for service
- Able to work at any station
- Prepare and cook foods of all types, either on a regular basis or for special guests or functions
- Operate and maintain all department equipment and report malfunctions
- Establish and maintain open, collaborative relationships with employees and ensure employees do the same within the team
- Manage day-to-day operations, ensuring the quality, standards and meeting expectations
- Must be able to do all ordering for the property/events
- Train, plan, assign and check work for all kitchen associates
- Ensure that established state health and safety procedures are followed
- Ensure that foods are maintained at the proper temperature 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 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's prep list
- Must be able to help close the kitchen and the building
- Train employees in safety procedures



- Must be able to resolve problems, handle conflict, and make effective decisions under pressure
- Complete other duties as assigned

**SUPERVISORY RESPONSIBILITIES:**

- All kitchen staff for per property

**SHIFTS:**

- Day and swing shifts, Tuesday – Saturday
- Days off vary depending on business levels
- Must be able to work holidays and special events

**POSITION REQUIREMENTS AND QUALIFICATIONS:**

- 5 years of relevant work experience
- Lead Cook or Sous Chef experience preferred
- Must possess a positive attitude and work well with other team members
- Must be able to work unsupervised and perform duties for all stations
- 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 directions and ask questions for clarification if needed
- Be able to work in a fast-paced kitchen environment
- Be able to work in a hot, wet, humid and loud environment for long periods of time

**UNIFORM REQUIREMENTS:**

- Clean non-slip shoes (must be labeled "non-slip")
- Clean black pants
- Clean white chef coat (provided)
- Clean white/black apron (provided)
- Good personal hygiene and well-groomed facial hair

**BENEFITS AND PERKS:**

- 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 Holidays
- 401(k) Retirement Plan and Employer Match
- Discretionary Bonus Program / Reward and Recognition Programs
- Employee Meal Program / Discounts on Retail
- Ski Passes & Golf Privileges

Interested candidates please visit <https://www.taliskerclub.com/careers/> and submit resume associated with position of interest.