



TALISKER CLUB

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 Line Cook 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 to learn more.

POSITION DESCRIPTION:

Line Cook

STATUS:

**Full Time, Year-Round Hourly OR
Full Time, Seasonal Hourly**

REPORTS TO:

**Tuhaye Chef de Cuisine and Executive Sous Chef (summer)
Empire Chef de Cuisine and Executive Sous Chef (winter)**

PURPOSE OF POSITION:

The Line Cook is responsible for cooking quality food consistently to meet chef's expectations and maintaining high culinary standards.

ESSENTIAL FUNCTIONS AND RESPONSIBILITIES:

- Break down daily deliveries and communicate with the chef regarding confirmations
- Cover Lead Line Cook's days off and any events on those days
- Assist with monthly inventory
- Handle special requests and coordinate with chef or lead
- Communicate clearly with all staff members
- Maintain consistency with recipes and execution
- Ensure established state health and safety procedures are followed
- Ensure foods are maintained at proper temperatures for serving and storage
- Monitor all foods for quality of taste, texture and appearance
- Read tickets in English from station printers
- Maintain a clean and organized workstation
- Adhere to established ticket times
- Take direction and produce food according to recipes consistently
- Demonstrate self-starter mentality and identify where assistance is needed
- Maintain neatly groomed appearance and comply with uniform standards
- Assist with receiving products and ensure proper storage (FIFO)
- Plan ahead with next day's prep list
- Assist with closing the kitchen and building
- Help coordinate family meals
- Function as a team member and assist chefs for events or coverage as directed
- Perform all duties for all kitchen stations
- Demonstrate strong written and verbal communication skills
- Complete other duties as assigned

SHIFTS:

- Day and afternoon shifts, Wednesday – Sunday



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- Days off vary depending on business levels, but at least 2 are required
- Must be able to work holidays and special events

POSITION REQUIREMENTS AND QUALIFICATIONS:

- Possess a positive attitude and work well with team members
- Communicate clearly with managers and kitchen personnel
- Ability to reach, bend, stoop and frequently lift up to 40 pounds
- Ability to work in a standing position for extended periods
- Willingness to follow directions and ask questions for clarification when needed
- Ability to work in a fast-paced kitchen environment
- Ability to work in hot, humid and loud environments for extended periods

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:

Will vary based on full-time or seasonal status.

- 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.