



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 Prep 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:

Prep 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 Prep Cook is responsible for preparing and organizing the food items for the Chefs and Line Cooks with a focus on guest satisfaction.

ESSENTIAL FUNCTIONS AND RESPONSIBILITIES:

- Prepping all foods that are needed for the line and chefs
- Helping with station set up and cleaning of all kitchen areas including the line
- Able to take direction and produce in accordance with recipe
- Prep of mise en place for soups and stocks
- Able to be a self-starter and see where assistance may be needed
- Must maintain neatly groomed appearance and comply with uniform standards
- Complete other duties as assigned

SHIFTS:

- Day and swing shifts, Monday – Sunday
- 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:

- Must possess a positive attitude and work well with other team members
- Must be able to communicate clearly with managers and kitchen 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, 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)



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- 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.