



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 Chef de Cuisine 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: Base Camp Chef de Cuisine
DEPARTMENT: Food & Beverage
STATUS: Full-Time, Year-Round
UNDER THE DIRECTION OF: Tuhaye Executive Sous Chef
LOCATION: Base Camp

PURPOSE OF POSITION

The purpose of this position is to support the Chef by managing daily kitchen operations, staff coordination, food preparation, ordering, and facility management while maintaining quality, safety standards, and cost efficiency.

ESSENTIAL FUNCTIONS AND RESPONSIBILITIES

- Manage the day-to-day operations of Base Camp and any events that fall under that venue.
- Develop and execute new menus, daily specials, and family meals.
- Complete all ordering for the property and events.
- Conduct monthly food inventory.
- Address member needs quickly and professionally.
- Attend and interact with members during special events.
- Track, code, and submit daily invoices according to established guidelines.
- Complete all scheduling and monitor labor costs to prevent unauthorized overtime.
- Train, plan, assign, and develop prep lists and checklists 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.
- Read tickets in English from station printers.
- Maintain a clean and organized workstation.
- Adhere to established ticket times per property standards.
- Take direction and produce food according to recipes.
- Demonstrate initiative and identify where assistance is needed.
- Maintain a neatly groomed appearance and comply with uniform standards.
- Assist with receiving products and ensure proper storage using FIFO procedures.
- Plan ahead and prepare the next day's prep list.
- Assist with closing the kitchen and the building.
- Coordinate family meals for the following day.
- Collaborate with other chefs to support hourly team members and reduce departmental operating costs.
- Provide consistent product quality through proper ordering, receiving, preparation, organization, and daily cleaning.
- Perform other duties as assigned.

SUPERVISORY RESPONSIBILITIES:

- All kitchen staff for per property

SHIFTS:

- Restaurant is open for three meals, seven days a week
- Days off vary depending on business levels
- Must be able to work holidays and special events

POSITION REQUIREMENTS AND QUALIFICATIONS:

- 2 years of experience in a kitchen supervisory role
- 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
- Must be able to read tickets in English from station printers
- 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.