



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 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 to learn more.

POSITION DESCRIPTION:**Sous Chef****DEPARTMENT:****Food & Beverage, Courchevel Bistro****STATUS:****Full Time, Year-Round Hourly****REPORTS TO:****Courchevel Executive Chef****PURPOSE OF POSITION:**

The 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
- Ensure that all food and products are consistently prepared and served according to the restaurant's recipes, portioning, cooking and serving standards.
- 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
- Control food cost by maintaining clean and organized storage areas.
- Schedule labor as required by anticipated business activity while ensuring that all positions are staffed when and as needed. Ensure labor cost objectives are met
- 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
- Responsible for maintaining appropriate cleaning schedules for kitchen floors, mats, walls, hoods, other equipment and food storage areas.
- 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
- Help coordinate family meals for the next day
- Complete other duties as assigned

SUPERVISORY RESPONSIBILITIES:

- All kitchen staff per property location



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SHIFTS:

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

POSITION REQUIREMENTS AND QUALIFICATIONS:

- 5 years of cooking in an upscale restaurant, private club or resort
- 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, 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.