



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 PM Food & Beverage Supervisor 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: PM Food & Beverage Supervisor (Afternoon / Evening Shifts)
DEPARTMENT: Food & Beverage
STATUS: Full-Time / Year-Round / Non-Exempt
REPORTS TO: Food & Beverage Manager
LOCATION: Base Camp – Tuhaye Village

PURPOSE OF POSITION:

The PM Food and Beverage Supervisor is responsible for daily floor leadership of the fine dining member experience of Talisker Club Food & Beverage operations. The Supervisor is responsible for maintaining product and service quality by monitoring and maintaining food, beverage, and service quality through accountability, leadership, and communication. Fulfill a lead floor role with a “hands on approach”, ensure successful daily execution, foster open channels of communication, and display a positive approach.

ESSENTIAL FUNCTIONS AND RESPONSIBILITIES:

- Create an atmosphere that is environmentally and fiscally responsible with a keen awareness of service and budget expectations.
- Assist with developing, maintaining, and enforcing all FOH Standards of Operations (SOP's).
- Direct and act as a resource and first line of contact with the front of house team.
- Coach and counsel front of house team members and take corrective measures as necessary.
- Point person to resolve member and guest issues/complaints. Maintain follow through as identified with the SOPs.
- Assure that the Food and Beverage Manager and Director are kept current with daily activities, inventory needs, team issues and other important items that develop. Report such within the guidelines of the reporting processes and structure in place.
- Assist with scheduling as advised.
- Assure that communication with the BOH lead is maintained to ensure cohesiveness between both Front of House and Back of House.
- Support the Back of House laterally as needed to help resolve problems/issues.
- Assist with training initiatives and delivery of such.
- Recognize team members for outstanding service.
- Conduct effective Daily Lineups.
- Facilitate daily opening and closing side-work tasks.
- Monitor and maintain “Best in Class” product and service by observing, communicating, and follow through.
- Monitor and Maintain - music, lighting, décor, room temperature, furniture set, and cleanliness and make adjustments where and when necessary.
- Maintain safety and Food & Beverage regulations/guidelines.
- Engage and interact with team members in order to create memorable and exceptional dining experiences.

- Collaborate with all club managers to embody an environment focused on positive relationships, open communication, and a common goal of delivering EXTRAORDINARY EXPERIENCES and adhering to Talisker Club Way guidelines.
- Other duties as assigned.

SUPERVISORY RESPONSIBILITIES:

- All front of house staff per property.
- Daily Shift Reconciliation.
- Complete Daily End of Shift Recap.

POSITION REQUIREMENTS:

- TIPS Certified
- ServSafe Certified
- High School education, plus two years of relevant high-volume dining experience.
- Previous Food & Beverage leadership experience, preferably in a private club environment.

PHYSICAL REQUIREMENTS:

- Ability to stand or sit for extended periods of time.
- Ability to bend, lift and carry heavy objects.
- Ability to withstand external elements in relation to changing weather conditions.

SHIFTS:

- Afternoon, evening, and late-night shifts
- 32 - 40 hours per week, may have a reduction of hours for approximately 6 - 8 shoulder weeks per year
- Days off vary depending on business levels, but at least 2 are required
- Must be able to work holidays and special events

BENEFITS AND PERKS:

All-Inclusive Benefit Package Offered:

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| • Medical | • Health Savings Plan | • Flexible Spending Account |
| • Dental | • Life Insurance – Long- and Short-Term Disability | • Supplemental Insurances; i.e., Accident, Hospital Indemnity, Critical Illness |
| • Vision | | |

Paid Time Off:

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| • Holiday Pay | • Designated Holidays | • Vacation and PTO Package |
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401(k) Retirement Plan with Employer Match

Discretionary Bonus Program

Ski & Snowboarding Passes

Golf Privileges

Employee Meal Program

Member Gratuity Program

Reward and Recognition Programs

Discounts on Retail

Education and Tuition Reimbursement Program

Discounts at Courchevel Bistro

Employee Spa Pricing

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