

Private Chef Position with Family in Miami, Job 305



Position: Private Chef

Salary Range: \$190,000 to \$200,000 USD

Location: Miami Beach

Schedule: Primarily Monday to Friday, breakfast and lunch with flexibility based on the employers' needs. The expectation is that when the principal and family are in Miami (second residence) the Private Chef will be working.

Vacation: One month

Benefits: Yes

The live-out, full-time Private Chef will be responsible for all culinary requirements for a family with two school-aged children at their second home in Miami Beach. The Chef should be culinary trained, be able to prepare food ranging from gluten and dairy-free to Mediterranean. The family eats Kosher-style.

Preference is for experienced Private Chefs and / or Yacht Chefs in the Miami area who have worked for UHNW families. This position is only open to individuals who hold status to legally work in the United States, have a driver's license and own vehicle.

DUTIES AND RESPONSIBILITIES:

- Responsible for meal preparation
- Excellent culinary skills to prepare high quality international cuisines that are health conscious and nutritious, using seasonal, high quality, and local ingredients
- Prepare gluten and dairy-free food (including baking) for the husband
- The children eat child-friendly but healthy
- The Chef should be accomplished at preparing a healthy Mediterranean diet
- Menus are kept fresh, interesting, and repetition is to be avoided
- Breakfast is the major meal and served buffet style when all the family is in residence
- Table setting and service if required
- Occasional Shabbat dinner requires longer hours
- Purchase all groceries from preferred markets
- Manage the kitchen, pantry stocks, and inventories

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- Maintain cleanliness and organization of the kitchen generally, surfaces (counters, backsplashes, floors), equipment and appliances, drawers, cupboards, pantry, etc.
- Plan meals for days off, preparing in advance and instructing other staff and residence of requirements. This includes heat and serve as well as grab and go meals.
- Event planning for special occasions
- Understand professional boundaries
- Credit card reconciliation on a weekly basis with receipts
- Always provide a calm, quiet, and discreet environment
- Maintain confidentiality at all times
- Anything else that might be required from time to time

SKILLS AND APTITUDES:

- A minimum of 5 years professional cooking experience
- Experience as a Private Chef or Personal Chef is preferred (yacht or residence)
- Culinary certificate / diploma is an asset
- Strong skills in cooking gluten and dairy-free food
- Child friendly
- Experience preparing nutritious Mediterranean-focused foods
- Must be a chef who works cleanly, efficiently, and maintains a meticulous kitchen
- Table setting and service experience
- No ego and no drama home that suits a Chef who is open to feedback and requests
- Organized and not flustered by a busy household (at times) or last minute changes
- Full driver's license, a vehicle for work purposes with a clean driver's abstract
- Good English communication skills (verbal and written)
- A polished, and professional bearing is expected
- Punctual and organized
- Maintain confidentiality and security
- Willing to agree to a background and reference check
- Must be willing to sign a confidentiality agreement
- This is a non-smoking and fragrance free household
- Must hold status to legally work in United States

PLEASE NOTE: We thank everyone for their application. Unfortunately, only those who qualify for the position may be contacted.