

## Job #276 Private Chef Position with Forest Hill Family, Toronto



**Position:** Private Chef

**Location:** Toronto-based with possible travel

**Schedule:** Primarily Monday to Friday - Breakfast (buffet style), Lunch (simple and occasional), Dinner (family heats and serves) with flexibility based on the employer's needs

**Vacation:** One month

The Private Chef will be responsible for all culinary requirements for a family with two school-aged children in the Forest Hill neighbourhood of Toronto. The Chef must be culinary trained, be able to prepare food ranging from vegan to Mediterranean, manage event planning and execution. The Chef should have experience with both vegan and kosher cooking. The Private Chef must be child-friendly and adaptable to both formal and informal settings with excellent organization and communication skills.

This position pays well, and requires occasional travel to both domestic and international destinations. A valid passport with necessary visas and no travel restrictions is a must. The position is available immediately.

### DUTIES AND RESPONSIBILITIES:

- Responsible for breakfast, lunch, and dinner—breakfast (buffet style), lunch (simple and occasional), dinner (family heats and serves)
- Demonstrate excellent culinary skills to prepare high quality international cuisines that are health conscious and nutritious, using seasonal, high quality, and local ingredients
- Prepare vegan, 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
- Pack school lunches
- Prepare meals for two staff members
- Travel with the family as needed both domestic and international. The family engages the services of a Chef for certain destinations (i.e. Europe).

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- Exercise excellent time management and adaptability skills
- Breakfast is the major meal and is served buffet style
- Lunch is simple and dinner is prepared and left for heat and serving
- Table setting and service when required
- Shabbat dinner requires longer hours. Otherwise the Chef typically finishes at 5pm.
- Purchase all groceries from preferred markets
- Manage the kitchen, pantry stocks, and inventories
- 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
- Be a friendly presence in the home, but 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
- A minimum of 3 years' experience working in a luxury residence or luxury yacht as a Private Chef or Personal Chef
- Culinary certificate / diploma is required
- Strong skills in cooking vegan, gluten and dairy-free food
- Child friendly
- Experience preparing nutritious Mediterranean-focused foods
- Able to travel and must hold a valid passport with necessary visas and no travel restrictions
- Must be a chef who works cleanly, efficiently, and maintains a meticulous kitchen
- Wine knowledge as well as wine and food pairing knowledge
- Table setting and service experience
- Experience in planning, organizing, and executing events
- This is a "no ego" home that suits a Chef who is open to feedback and requests

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- Should be organized and not flustered by a busy household or last minute changes
- Must have a G-level license, a vehicle for work purposes, with a clean driver's abstract (mileage will be paid)
- Good English communication skills (verbal and written)
- The ability to demonstrate courtesy, integrity, respect, and discretion
- A polished, and professional bearing is expected
- Someone who is happy, personable, trustworthy, and takes pride in what they do
- 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 household
- The candidate must hold status to legally work in Canada. Sponsorship is not being considered.

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