

Job #187 Private Chef Position with Guelph Family



A prominent family is seeking a highly passionate, creative, and organized top-level Chef to plan, source, develop and execute meals for their luxurious and fast-paced lifestyle. Reporting to the Relationship Manager, the Chef will be responsible for preparing 3 meals a day, 5 days a week, while consistently conceiving new, unique, and tasteful dishes for healthy and creative appetites.

This is a highly unique opportunity with a rare combination of intense detail orientation and extremely high-performance standards. This role is ideal for individuals who excel when given challenging opportunities, have a broad culinary repertoire, and commit to understanding and executing health and nutrition through cooking.

There is a condo in downtown Toronto that the chef will cook out of from time to time.

Applicants must hold current status to legally work in Canada, have a G-level driver's license, access to a vehicle and be fully vaccinated against COVID-19.

- Preparation of weekly meals, including but not limited to breakfast, lunch, dinner and snacks, according to the Principal's meal preferences and requests
- Coordinate weekly menus 1-2 weeks in advance
- Make improvements to weekly selections, always keeping in mind the cadence and order of the various meals prepared throughout the week
- Plan, coordinate, cook, and serve food for special events such as family gatherings, holiday meals, luncheons, special functions, birthdays, dinner parties, etc.
- All aspects of regular household kitchen cleaning and maintenance, including the inspection of supplies and equipment, and the facilitation of appliance repairs, as needed
- Provide the highest quality of shopping and sourcing to obtain outstanding quality ingredients including oils, spices, produce, fish, meat, and bread
 - Organic produce
 - Organic meats/dairy/egg products
 - Local/Farmers' Market ingredients
 - Specialty/gourmet grocery stores
- Ensure household kitchen, pantry, and liquor inventory are always fully stocked, and replaced as needed
- Administrative functions required to facilitate accurate and timely financial record-keeping and reconciliation
- Maintain consistent communication with the Relationship Manager regarding menu selections and details

PORTICO INC.

(416) 992-8525

www.porticostaff.com

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Job Responsibilities and Requirements:

The candidate must be highly passionate about fine dining and cooking and have a commitment to excellence through feedback from the Principal. The candidate is highly organized, systematic, personable, and creative with excellent communication skills. The candidate must be flexible and easily adapt to the Principal's preferences, requests, and dietary restrictions. The candidate must be passionate and eager to source and obtain the highest quality of produce and ingredients.

In order to excel in this role, the candidate must be able to establish operating standards and implement quality improvements. The candidate must have extensive knowledge of the understanding and preparation of a variety of domestic and international cuisines. As this role has the opportunity to cook for larger parties, the candidate must be professional, yet personable.

About you:

- Private Chef experience desired, but not required
- Culinary School Degree, Red Seal Certification a bonus
- Exceptional communication and interpersonal skills to effectively and positively communicate with the Principal, family, staff of all levels, vendors and clients
- Organizational skills with respect to advanced menu preparation, inventory review and management
- Direct daily operations of the Principal's food production

Why join our team?

- Competitive salary
- 4 weeks of vacation after just 1 year
- Industry leading benefits program
- Opportunity for advancement of skills through continuing education and training