

Job #222 Private Chef position with Toronto Couple



Opportunity for an experienced Private Chef to work for a couple in a professionally-run home in the Forest Hill-area of Toronto. The home is formal with a full roster of staff. The family is well-travelled and exposed to diverse and refined cuisine. The Private Chef should have a broad repertoire and be able to prepare elevated food when required. While this person will have specified responsibilities, the work spirit is one in which staff members support one another. The person would be working for a couple who entertain frequently (there are no children or pets living in the residence).

The position is busy during the summer months when entertaining is at its peak and quieter during the winter months when the couple is mostly travelling.

The employer is seeking a Private Chef who is energetic, takes pride in what they do, has a service heart, works well with others, and is always seeking to learn and improve.

The schedule is Sunday to Thursday, although flexibility is required. The position offers full medical benefits.

Applicants must hold current status to legally work in Canada. Sponsorship is not being considered. They must also be vaccinated against COVID-19 and be open to receiving an annual flu shot.

Primary Responsibilities:

- Responsible for preparation of lunch and dinner
- Responsible for occasional breakfasts or food preparation for early morning meetings
- Menu planning on a weekly basis with Mrs. and / or the Household Manager
- It is understood that the Private Chef will on occasion receive recipes from Mrs. to try as well as old family recipes
- It is also understood that a home is not a restaurant and menus will have input from family members
- Careful attention to maintaining fine kitchen surfaces
- Menus are kept fresh, dynamic, interesting, with robust flavours. They should also be balanced and nutritious. Repetition is to be avoided unless otherwise requested.
- Responsible for barbecuing and keeping the barbecue clean
- Prior to leaving at night, responsible for leaving breakfast items for the following morning (i.e. fresh fruit, home-made granola, fresh muffins, breads, etc.)
- Create grocery lists and conduct marketing
- Management of the kitchen budget and petty cash
- Interface with staff during meal service
- When numbers permit, responsible for table setting and service (lunch and dinner)
- Responsible for post meal clean up while maintaining a “clean as you go” work ethic

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- Maintain kitchen hygiene and organization, which includes regular cleaning of appliances, refrigerator, cupboards, drawers, and pantry
- Maintenance of food inventories. Inventory control is important and over-purchasing is to be avoided so that waste is minimized
- Ensure that food is attractively presented, which includes selecting appropriate china, crystal, platters, silverware, etc.
- Meal preparation for dinner parties, luncheons, and cocktail parties
- Harvest the kitchen garden on a regular basis
- Some driving of the Mrs. when the driver is away or occupied
- Creating and maintaining a searchable recipe database
- To assist, on occasion, with helping to lift heavier items in coordination with the housekeepers
- Maintain a positive and professional manner while at work
- Endeavour to work well with others
- Exercise excellent time management. Meals are to be served on time.
- Typically work Tuesday to Saturday, although flexibility is required
- To maintain and manage the wine cellar in coordination with the Mrs. A management App is used.
- Assisting with the management of garbage and recycling in coordination with other staff
- Informing the Household Manager of kitchen appliances or other mechanical items that are malfunctioning
- Answering the telephone and taking accurate messages as needed (only when the phone is going unanswered)
- Follow COVID safety protocols
- Maintain confidentiality at all times
- Any other duties that may be required from time to time

Qualifications and Aptitudes:

- A minimum of 3 years' experience working in a luxury residence as a Private Chef or Personal Chef
- A culinary certificate / diploma is preferred but not a pre-requisite
- Wine knowledge as well as wine and food pairing knowledge
- Table setting and service experience or willingness to be trained
- Experience in proactively planning, organizing, and executing events
- Be willing to follow family dietary restrictions and food preferences
- This is a "no ego" home that suits a Chef who is open to feedback and requests
- Should be organized and not flustered by a busy household or last minute changes
- Must have a G-level license, clean driver's abstract and access to a vehicle (mileage as per Canada Revenue Agency standard will be paid)
- Ability to offer schedule flexibility
- Good English communication skills (verbal and written)
- The ability to work constructively and cooperatively as a member of a team
- The ability to demonstrate an appropriate level of courtesy, integrity, respect and discretion is essential

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- A polished, and professional bearing is expected
- Someone who is happy, personable, trustworthy, and takes pride in what they do
- Must be punctual and organized
- Maintain confidentiality and security of all household information
- Must be fully COVID vaccinated
- Willing to agree to a background check
- Must be willing to sign a confidentiality agreement
- This is a non-smoking and fragrance free 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.