

Job #261 Private Chef for Toronto Family in Forest Hill



A family with two high-school aged children is seeking a creative and experienced Private Chef to manage all their culinary needs. The position is Toronto-based with travel to the family cottage during the summer (private accommodation provided). The position is full-time and live-out. The home is fast-paced, and the Private Chef should be able to pivot and adapt to changes. They should be comfortable preparing both family-friendly and elevated food.

The ideal candidate has a background as either a Private Chef and / or Personal Chef. The family is looking for a Chef who is without ego and genuinely enjoys feeding a family.

The position offers a competitive salary and three weeks' vacation.

SCHEDULE:

FALL, WINTER, SPRING SEASONS: Tuesday to Saturday

SUMMER SEASON: Thursday to Monday

NOTE: Flexibility is required

Responsibilities Include:

- Responsible for lunch and dinner
- The Private Chef will be expected to prepare either à la minute, grab and go, and / or heat and serve meals with instructions (a fridge program that includes snacks, baked goods, prep for the following day's breakfast, and prepared food for days off)
- Plan weekly menus ahead of time for approval that are fresh, interesting, and offer variety
- Willing to work with a nutritionist if required
- Table setting and service is required
- The Private Chef is responsible for all kitchen operations, including cooking, cleaning, sourcing ingredients, stocking, and managing inventories
- The Private Chef is responsible for cleaning (daily and regular deep cleaning) and maintaining a meticulous kitchen, appliances, drawers, cupboards and the pantry at both the Toronto residence and the cottage.
- The Toronto kitchen is open concept, so it is important that the Chef have a "clean as you go" approach to cooking

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- Planning, coordinating, and executing events, dinner parties, and working meetings in conjunction with the Household Manager and the employer
- Work collaboratively with the household manager
- Removal of trash and management of composting along with other staff members
- Occasional travel for family vacations
- Other duties that may be required from time to time

Skills and Attributes:

- Experience as a Private / Personal Chef
- A culinary certificate / diploma is required
- Experience working for a high-net-worth family is an asset
- Demonstrate strong time management and adaptability skills
- Demonstrates respect for their work environment, employers, and work colleagues
- Experience in proactively planning, organizing, and executing events
- Comfortable providing menus for approval and accept constructive feedback
- Willing to follow family dietary restrictions and food preferences, be open to feedback and requests
- Be a warm, kind, and approachable presence in the home
- The Chef must be child and pet-friendly
- Should be organized and not flustered by a busy household or last-minute changes
- The kitchen is a family gathering place and the Chef should be comfortable with this
- The residences are scent free and non-smoking
- Willing to receive an annual flu vaccination if required
- Must have a G-level driver's license and be fully insurable. The Chef should have a vehicle.
- Willing to submit to background and reference checks
- Must have current legal working status for Canada

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