

Private Chef Job with Mississauga Family in Port Credit, Job 295



Position: Private Chef, Live-out and full-time

Location: Port Credit. Ontario

Salary: \$130,000 gross annual

Schedule: Monday to Friday, 10am to 6:30pm, however, flexibility is required involving occasional evening or weekend work

Vacation: Three weeks. To be coordinated with the Employers.

Benefits: Yes.

We are seeking an experienced, organized, and proactive Private Chef to become an integral part of a family household located in the Port Credit neighbourhood of Mississauga. This is a long-term position for a chef who enjoys creating fresh, nutritious, family-style meals while confidently managing all aspects of the home's culinary operations. Our family includes three young children, ages 3 years, 1.5 years, and 1 month, so experience preparing healthy, age-appropriate meals and snacks for young children is essential. We also have a loving, friendly, and calm medium sized Golden Retriever.

Key Responsibilities

- Plan and prepare daily lunches and dinners for the family, including age-appropriate meals for three young children.
- Prepare healthy, nutritious snacks for our children, including homemade options.
- Bake fresh breads, muffins, cookies, healthy treats, and desserts as part of the family's regular meal rotation.
- Prepare and replenish a fresh fruit-infused water pitcher daily for the household.
- Prepare different meals to accommodate varying ages, dietary preferences, allergies, or individual preferences.
- Plan, prepare, and execute meals for entertaining, holidays, family gatherings, and special occasions.
- Prepare a selection of healthy grab-and-go snacks, baked goods, and heat-and-serve meals before weekends to ensure the family has fresh, convenient options when the chef is off.
- Independently manage weekly menu planning, grocery shopping and ordering, pantry inventory, and kitchen supplies.
- Source high quality, fresh, seasonal ingredients (e.g., local butcher for meats and Longo's or Voila grocery delivery for food)
- Maintain exceptional standards of kitchen organization, cleanliness, sanitation, and food safety.

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- Demonstrate exceptional food safety practices, including preventing cross-contamination when handling raw meat, poultry, fish, seafood, and eggs, and ensuring all food preparation surfaces, utensils, equipment, and the kitchen are thoroughly cleaned and sanitized after use.
- Keep the refrigerator, freezer, pantry, and kitchen organized, fully stocked, and well maintained.
- Thoroughly clean the fridge weekly.
- Empty and reload the dishwasher as needed, ensuring dishes, cookware, utensils, and kitchen equipment are cleaned, properly stored, and readily available.
- Clear and clean the dining table and dining area following meals, ensuring the kitchen and dining spaces are left clean, organized, and ready for the next meal.
- Empty kitchen garbage, recycling, and compost daily, cleaning kitchen disposal bins as needed and ensuring waste is disposed of appropriately each evening.
- Work collaboratively with the House Manager and other household staff to ensure meals align with the family's schedule and daily activities.
- Supervise or coordinate with additional kitchen or service staff when required.
- Prepare and serve a nutritious evening snack for the family dog (e.g., small bowl of fruits and/or vegetables) and ensure fresh water is always available for him when he is home.

Ideal Candidate

- Professionally trained chef with formal culinary education from a recognized culinary institution
- Previous experience as a Private Chef, Personal Chef, or within hospitality.
- Passion for preparing fresh, healthy, restaurant-quality meals in a private family setting.
- Good understanding of children's nutrition, dietary preferences, food allergies, and healthy family cooking.
- Skilled in baking and preparing homemade snacks and treats.
- Highly organized, self-motivated, and able to work independently with minimal supervision.
- Excellent planning, time management, and organizational skills.
- Calm, flexible, and adaptable to the changing needs of a busy household.
- Professional, discreet, trustworthy, and respectful of the family's privacy.
- Excellent communication skills and a collaborative approach to working with other household staff.
- Must be punctual and organized.
- Maintain confidentiality and security of all household information.
- Must be fully COVID vaccinated and be willing to receive a booster shot if required.
- Willing to receive an annual flu shot.

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- Willing to agree to a background check.
- Willing to sign a confidentiality agreement.
- The candidate must hold status to legally work in Canada.

What the Family Seeks

Looking for someone who will take complete ownership of the family's culinary needs. The successful candidate will be expected to work independently with minimal direction, taking full ownership of all food and kitchen-related responsibilities. The ideal candidate is confident in managing menu planning, grocery shopping, kitchen organization, inventory, meal preparation, baking, and entertaining. They should be creative, proactive, and passionate about providing healthy, delicious meals and snacks that our entire family will enjoy. The family is looking for someone who takes pride in maintaining an impeccably organized kitchen and consistently upholds the highest standards of cleanliness, food safety, and professionalism.

The home is a smoke and scent-free environment. Applicants must also hold current status to legally work in Canada. Sponsorship is not being considered.

We thank all applicants, however, only those who meet the position's qualifications may be contacted.