

## Job #221 Private Chef for Forest Hill Couple



Opportunity for Private Chef to work for a couple in the Forest Hill area of Toronto. While based in Toronto, there is both domestic and international travel (accommodations provided).

The family enjoys good food, so the Private Chef should have the ability to perform at a high level and provide culinary diversity, as well as hi-lo cooking. The diet is mostly Mediterranean, fresh, and nutritious. Travel typically occurs to the family cottage and home in Florida. Schedule is flexible based on season and periods when the couple is away.

**Applicants must have a G-level driver's license, access to their own vehicle, and be vaccinated against COVID-19. This is a non-smoking and scent-free home.**

### **Key responsibilities include but are not limited to:**

- Cooking for the Principals, family, and guests
- Lunches and dinners are prepared in the family kitchens
- Breakfasts are prepared the evening in advance so that the family can grab and go
- Prepare lunch drop offs for the office about four times per week (usually between two to eight people)
- Implement fridge program with flash frozen, heat and serve meals
- Menu planning and submission for approval
- Food sourcing, receiving, and / or pick up
- Maintaining inventories and conducting groceries
- All cooking is from scratch — nothing store-prepared or ready-made
- Table setting and service (housekeepers assist when needed)
- Assisting in the planning, coordination, and execution of events, large and small
- Ensure kitchens are maintained to a high standard of cleanliness
- Deep cleans of kitchens, cupboards, drawers, and pantries
- Inventory management of food items
- Manage a kitchen budget and prepare monthly reconciliations with receipts
- Domestic and international travel, including travel to cottage during summers
- Looking after cottage herb garden
- When able, be of general household assistance
- Work respectfully with other household staff, contractors, vendors
- Anything else that might be required from time to time

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### Qualifications:

- A culinary background with any or a combination of the following: culinary schooling, private or personal chef experience, yacht chef, and / or equivalent
- Ability to travel. Must have a valid passport with no travel restrictions.
- Child and pet friendly
- Knows professional boundaries and when to be visible and when not to be
- Must have a G-level driver's license and access to a vehicle (mileage will be paid)
- Ontario Pleasure Craft License is an asset
- Broad culinary repertoire and willingness to prepare elevated as well as family-friendly food
- Experience planning, coordinating, and executing events
- An ability to adapt to last-minute changes
- Polished presentation with a pleasant and happy disposition. No ego.
- Ability to set and serve at the table (plated and family style)
- A focused, clean-as-you-go work ethic
- Willing to deep clean kitchens
- Highly organized and detail oriented with attention to mise-en-place
- Must be able to work with other staff members in a respectful manner
- Strong communication and listening skills
- Must be gracious and able to handle difficult situations in a professional and calm manner
- Exercise discretion and maintain confidentiality. What is seen and heard remains in the home.
- **This is a non-smoking and no-scent residence**
- Must be vaccinated against COVID-19
- Must hold current status to legally work in Canada

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