

Executive Private Chef for Toronto Family, Job 292



Executive Private Chef Position in Toronto and Summers at Lake Simcoe Cottage:

Opportunity for an experienced Private Chef to work for a family who loves food with good presentation, flavourful and variety—Italian, BBQ, Asian, French, comfort food, etc. The position is full-time, live-out, and permanent. The individual works as a member of a team and reports to the Chief of Staff.

Note: Previous Executive Private Chef is retiring after almost 15 years with the Family.

Schedule:

Toronto: Thursday to Monday, 10am to close. Flexible. The schedule will also vary based on the travel departures/returns from the family. Needs flexibility.

Cottage: Thursday to Monday (inclusive of statutory holidays). May to September.

Salary: \$190,000 to \$200,000 gross annual range

Vacation & Free Time: Three weeks. Taken when the Family is not in town/cottage. Usually taken early December to end of January & mid-February to end of March, There is also additional paid time/weeks free when the family is away or out of town.

Medical Benefits: Yes

Cottage Accommodation: Private bedroom and bathroom in staff cottage

Musts:

- G-level valid driver's license and a vehicle (mileage is paid for work related travel)
- Must be dog friendly
- Agrees to background, credit and reference checks and confidentiality agreement
- Vaccinated against COVID-19 and willing to follow COVID-19 safety protocols
- Legally eligible to work in Canada

Responsibilities

- Cooking for a family who enjoys good food
- Plan and maintain menu variety—daily and weekly
- Cooking for Shabbat dinner, which is usually around 20 people. Buffet style: three snacks for cocktails, one soup, three proteins, veggies, starch, salads, dessert

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- Preparing and sending meals to the office a few times a week for the Principal
- The Executive Private Chef has two assistant sous chefs at the cottage, and one sous chef for Shabbat dinners
- Managing orders, inventories, and in charge of grocery purchases/deliveries
- Staff lunch meals (daily average of 5/7). At cottage, after the family's buffet
- Maintaining cleanliness and organization of the kitchen, pantry, fridges, freezers, equipment at all times (extra assistance from housekeepers)
- Provision the fridge with "grab and go" and "heat and serve" items on nights when Principals are out and returning late
- Provision the fridge with "heat and serve" items to cover during the two days off
- The Executive Private Chef works with the private steward who sets and serves
- The Executive Private Chef may be asked to go to Florida for a special event or staff emergency once or twice a year for short stay

Skills and Aptitudes:

- Experience working as a dedicated Private Chef for an ultra-high net worth family that shows strong organizational and time management skills
- Excellent culinary experience and skills to prepare high quality international cuisines that are health conscious and nutritious, using seasonal and local ingredients preferred by the principals and the family
- Ability to spend every weekend (no exception) in the summer at the cottage—can go back to Toronto on weekly days off- between end of May and September
- Knowledge of Jewish foods for Shabbat dinners and high holidays is an asset
- Creative and broad culinary repertoire
- Works in a collegial and communicative manner with colleagues. No ego.
- Courteous, discreet, honest, reliable, responsible and demonstrate ongoing respect
- Non-smoker, non-vape, no fragrance environment
- Smart, proactive, able to anticipate needs and solve problems before they arise
- Service oriented, professional, energetic and accommodating towards all

APPLICATION PROCESS: Apply with a résumé that is in alignment with the position.

PLEASE NOTE: We thank all applicants for their interest in this position. Only those who meet the position's requirements shall be contacted.