

## Job #178 Private Chef for Family in Forest Hill, Toronto



An informal Toronto-based family of four (a mother, father, and two school-aged children) is seeking an experienced **Private Chef** for their Toronto residence as well as a family cottage. **These residences are scent free and non-smoking.** The position is full-time, permanent, and live-out (in Toronto). The family seeks an individual who is willing to work within a team dynamic. The Private Chef must be child friendly. There is a cat and a dog, so the person must also be pet friendly.

The ideal candidate should be comfortable preparing “hi-lo” meals for both adults and children. It is a friendly home in which respect is a virtue between employer and employee as well as between employees.

The candidate is a professional who takes pride in what they do and always strives towards learning more and improving performance. They are solution minded. The candidate takes ownership of what they do, makes sure the kitchen is kept well stocked without wastage and is always fully functional and hygienic. The candidate is a good communicator with an ability to work both independently or collaboratively with other parties including household staff and vendors. They are able to ask questions, conduct research, and find answers. They are curious learners by nature. They provide diversity when it comes to meals. They avoid repetition as much as possible. They must ALWAYS have family safety in mind.

### **SCHEDULE:**

**FALL, WINTER, SPRING SEASONS:** Tuesday to Saturday

**SUMMER SEASON:** Thursday to Monday

**NOTE:** Flexibility is required

### **Responsibilities Include:**

- Create weekly menus for healthy and fresh meals (lunch and dinner) for both adults and children
- Use seasonally fresh ingredients whenever possible
- The Private Chef will be expected to prepare either à la minute meals or “heat and serve” meals with instructions for their days off
- The Private Chef will prepare a fridge program so that family can help themselves to foods in the refrigerator
- Preparation of foods in a cooler when the family leaves for the cottage

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- Table setting and service is required when numbers and the menu permits
- Provisioning (grocery shopping), inventory management, and placing items away in an organized manner
- Practice “first in / first out” fridge management
- Responsible for deep cleaning of the refrigerator, other appliances, pantry, cupboards, drawers, etc.
- Maintaining a “clean as you go” meal preparation regimen
- The Private Chef is responsible for cleaning and maintaining the kitchen, appliances, drawers, cupboards and the pantry at both the Toronto residence and the cottage residence. This includes an outdoor BBQ as well as a wine storage area. They will practice preventive maintenance and inform the Household Manager when repairs and or replacements are required.
- Planning, coordinating, and executing occasional events in conjunction with the Household Manager and the employer
- The kitchen is open concept and the Chef must be comfortable working in an open kitchen environment
- The family enjoys cooking and the children enjoy baking cookies, etc. The Chef must be child-friendly and comfortable sharing the kitchen space with family members and have fun baking or making pasta with the children.
- Relocation to the cottage during the summer. Accommodation is provided (bedroom, bathroom, living room, kitchenette).
- The work spirit of the residence is collaborative. The Private Chef will assist other staff members as needed and when able.
- 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
- Be discreet... always

### **Skills and Attributes:**

- A minimum of 3 years’ experience as a Private Chef and 5 years’ cooking experience. A background as a Personal Chef is also acceptable.
- Must have a culinary certificate / diploma
- Experience working for a high net worth family is an asset
- Experience planning, organizing, and executing events
- Must be comfortable providing menus for approval in advance

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- Must be able to drive with a clean driver's abstract. Should have their own vehicle and mileage will be paid for work purposes. (There is a shared household vehicle)
- Be willing to explore with the family dietary objectives
- The Private Chef should be a quiet and methodical worker
- A willingness to prepare "hi-lo foods" that are also children friendly
- A broad culinary repertoire
- Should have a respectful, calm, polite demeanour, with no ego
- Must be a clean worker with a polished appearance
- Good communication skills — written and verbal
- Must have a passion for cooking and always looking to broaden their culinary horizon. A curious mindset is essential.
- Should be an organized and efficient Chef who does not get flustered by a busy kitchen or last minute changes
- Must be flexible and accommodating
- Once the Private Chef understands the family's palette, they should be able to work independently with minimal direction
- Discretion and confidentiality are essential
- Must be willing to sign a confidentiality and social media agreement
- Must be fully vaccinated against COVID-19 and willing to receive boosters as required
- The Private Chef should also receive their annual flu vaccination
- The homes are scent free and non-smoking
- Should be comfortable around water (while at the cottage)
- Must have current legal working status for Canada