

Private Chef Job with Family in Toronto's Annex, Job 304



Position: Private Support Chef-Culinary Assistant

Location: Toronto

Schedule: Flexible and Part-time—Typically 3-days per week

Salary: \$60 per hour (minimum of 24 hours per week)

Vacation: Two Weeks

An opportunity exists for a skilled culinary professional to join a household in Toronto, working alongside the family's Executive Private Chef. The role provides operational support, vacation coverage, and continuity within an established private culinary program. The Support Chef executes existing systems with professionalism, attention to detail, rather than developing new menus or leading the kitchen.

Meals are prepared in a dedicated off-site gluten-free kitchen and delivered daily to the family residence. The successful candidate will join a small culinary team responsible for maintaining high food safety standards and seamless household service, working both alongside the Executive Chef and independently as needed.

The Role Exists To:

- Provide vacation, illness, and emergency coverage for the Executive Chef
- Training provided By Executive Chef in the family's kitchen systems and protocols
- Support the family's culinary needs while helping within the existing team.

Schedule:

- Guaranteed minimum weekly hours; generally, 3 days per week, with additional shifts available depending on operational needs
- Shifts typically fall between approximately 12:00 pm--8:00 pm
- Schedules are developed approximately four weeks in advance
- Flexibility required for evenings, weekends, statutory holidays, and vacation coverage
- Outside employment is welcome provided this role receives scheduling priority when reasonably possible

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Key Responsibilities:

- Prepare breakfast, lunch, dinner, snacks, and meal components following established recipes and systems while using high-quality ingredients, the family's dietary preferences, and age-appropriate techniques for young children including proper cutting methods
- Maintain strict gluten-free food preparation standards to prevent cross contamination
- Prepare meals that are appropriate and safe for young children
- Package meals in glass containers, labeled with ingredients, dates, and heating instructions and other required information
- Complete daily meal drop offs to the family residence and container pickups, following established packing and transport protocols
- Assist with maintaining inventory when required
- Assist with grocery shopping, sourcing products from preferred local vendors
- Maintain an exceptionally clean, organized kitchen, including deep cleaning of equipment, appliances, storage, and workspaces
- Follow all household food safety protocols
- Maintain complete confidentiality and professionalism

Qualifications:

- Experience in restaurants, catering, or as a personal or private chef
- Strong knife skills and solid culinary fundamentals
- Gluten-free meal experience preferred. Training provided on family's protocols
- Experience preparing meals for children is an asset
- Culinary diploma or certificate is beneficial but not required
- Strong organizational skills and food safety knowledge
- Comfortable working both independently and collaboratively
- Valid driver's license and reliable transportation is preferred but not required
- Be willing to undergo a background and reference check
- COVID vaccination requirement
- This is also a non-vaping and smoke and fragrance-free residence
- Legally eligible to work in Canada.

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