

Job 281 Private Chef for Toronto Family in Forest Hill



Position: Private Chef

Schedule: Thursday to Monday, 10am to close. Flexible.

Cottage Schedule: Thursday to Monday (inclusive of statutory holidays)

Salary: \$185k gross annual

Medical Benefits: Yes

Vacation & Free Time: Three weeks usually taken mid December to mid January & mid February to end of March, plus additional time the family is away on holidays in Europe or the United States.

Cottage Accommodation: Private bedroom and bathroom in staff cottage

Opportunity for an experienced Private Chef to work for a family who loves food that isn't overly fussed over but has good presentation and is flavourful—Italian, BBQ, Asian, French, comfort food, etc. and offering variety to the family. Knowledge of Jewish foods for Shabbat dinners and high holidays is an asset. The Private Chef is based in Toronto with summers at the family cottage in the Lake Simcoe area. The Private Chef may be asked to go to Palm Beach for a special event or staff emergency. The position is full-time, live-out, and permanent. The individual will work as a member of a team and report to the Estate Manager. Responsibilities will vary according to the family's travel schedule.

Responsibilities:

- Cooking for a family who enjoy good food
- Plan and maintain menu variety
- Excellent culinary experience and skills to prepare high quality international cuisines that are health conscious and nutritious, using seasonal and local ingredients
- Knowledge of Jewish foods for Shabbat dinners and high holidays is an asset
- Prepare and send meals to the office a few times a week
- Cooking for Shabbat dinner, which is usually between 15 and 25 people. It will include three snacks for cocktails, one soup, two/three proteins, veggies, starch, salads.
- The Private Chef works with servers who set and serve
- The Private Chef will have an assistant sous chef at the cottage over weekends
- Staff lunch meals. At the cottage, this follows after the family's buffet.
- Provision the fridge with "grab and go" and "heat and serve" items
- Kitchen provisioning. Preferred markets are: Seacore Seafood, San Antonio Seafood, The Butcher Shop, Fresh Harvest, Summerhill Market, Fortinos, Zehrs, etc.

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- Manage the kitchen, pantry stocks and inventories
- Maintain cleanliness and organization of kitchen and house at all times, including equipment
- Cottage cooking varies between smaller groups to 10 to 25 guests on weekends. Private Chef assistance provided.
- As part of the Private Chef's onboarding, they will spend time training in Palm Beach

Skills and Aptitudes:

- Experience working as a dedicated Private Chef for an ultra high net worth family
- Creative and broad culinary repertoire
- No ego and works in a collegial and communicative manner
- Ability to work well with colleagues
- G-level driver license and own vehicle (mileage paid)
- Ability to spend summers at the cottage—private accommodation provided
- Respectful of professional boundaries
- Good communication skills
- Courteous, discreet, honest, reliable, and responsible
- Proven confidentiality and discretion
- Able to perform all duties with high level professionalism and a pleasant demeanour
- Strong organizational and time management skills
- Diligent, smart, proactive and able to anticipate needs and solve problems before they arise
- Being service oriented, professional, energetic, courteous, and accommodating towards all
- Non-smoker
- G-level valid driver's license and have a vehicle (mileage is paid for work related travel)
- Must be child friendly
- Must be dog friendly
- Willing to agree to background and reference checks and sign a confidentiality agreement
- Must be vaccinated against COVID-19 and willing to follow COVID-19 safety protocols
- 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 expected volume of responses.