Private Chef for Toronto Family in Forest Hill, Job 306

A family of four is seeking an experienced Private Chef. The position is Toronto-based with travel to a Kawartha-area cottage during the summer (private accommodation provided). The position is full-time and live-out. The home is fast-paced, and the Private Chef should be able to adapt to changes.

The family seeks a Chef who is warm, kind, responsive to family needs, and maintains a proactive "stay ready instead of getting ready" approach to work. The Chef should be confident, energetic, hospitable, anticipatory, and an effective problem-solver.

Salary Range: $140,000 to $150,000 gross annual, based on experience
Paid Vacation: Three Weeks
Schedule:

Fall, Winter, Spring: Tuesday to Saturday
Summer Cottage Season: Thursday to Monday
Note: Flexibility required

Responsibilities for both Toronto Residence and Cottage:

- Responsible for lunch and dinner
- Prepare à la minute meals, grab and go items, and heat and serve meals with instructions. Includes preparing snacks, juicing, baked goods, prep for the following day's breakfast, prepared food for days off, and food for cottage trips.
- Plan weekly menus ahead of time for approval that are fresh, interesting, and offer variety
- Coordinate grocery shopping efficiently and ensure ingredients are available when needed
- Willing to work with a nutritionist/ dietician
- There are dietary restrictions, preferences, and intolerances that must be accommodated
- Table setting and service is required
- Responsible for all kitchen operations, including cooking, cleaning, sourcing ingredients, stocking, and managing inventories
- Responsible for cleaning (daily and regular deep cleaning) and maintaining a meticulous kitchen, appliances, drawers, cupboards and pantry
- The Toronto kitchen is open concept, so it is important that the Chef have a "clean as you go" approach to cooking

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- Planning, coordinating, and executing events, dinner parties, and work meetings in conjunction with the Household Manager and the employer
- Maintain a calendar of events—birthdays, anniversaries, etc.—and initiate action plans
- Work collaboratively with the household manager
- Removal of trash and management of composting along with other staff members
- Travel for family vacations may be occasionally requested
- Other related duties as assigned

Skills and Attributes:

- Experience as a Private or Personal Chef is preferred
- A culinary certificate / diploma is an asset
- Experience working in a private household or high-end hospitality setting is preferred
- Strong time management and adaptability skills
- An ability to "read the room" and anticipate culinary needs before they are requested
- Demonstrates respect for their work environment, employers, and work colleagues
- Experience in proactively planning, organizing, and executing dinner parties and other events
- Follow family dietary restrictions and food preferences, be open to feedback and requests
- Comfortable working in a home with pets (cat and dog)
- Should be organized and not flustered by a busy household or last-minute changes
- The kitchen is a family gathering place and the Chef should be comfortable with this
- The residences are scent-free, vape-free, and non-smoking
- Must have a G-level driver's license, be fully insurable, and access to a vehicle for work purposes is preferred but not a dealbreaker (mileage is paid)
- Willing to submit to background and reference checks
- Must have current legal working status for Canada

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

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