

Job #240 Private Chef Position with Family in Waterloo



Opportunity for an experienced Private Chef to work for a family in their fast-paced home in Waterloo, Ontario. As changes occur, the Private Chef should be able to adapt and pivot to those changes. This is a full-time and live-out position. The Private Chef should have a broad culinary repertoire and be able to prepare elevated food when required as well as nutritious family-friendly food.

The schedule is primarily Monday to Friday, lunch and dinner, however, flexibility to accommodate events is required. The position offers a competitive salary and three weeks vacation.

Applicants must hold current status to legally work in Canada. Sponsorship is not being considered. They must also be vaccinated against COVID-19. The Private Chef should have a G-level driver's license and their own vehicle that can be used for work purposes (mileage will be paid).

Primary Responsibilities:

- Prepare lunch and dinner
- Provisioning/ shopping for food, and other items for the home
- Food inventory management
- Menu planning
- Assist in organizing, executing, and cooking for guest events and dinner parties
- Organise special events such as: dinner parties/ birthday parties, lunch parties, BBQ's, canapé drinks parties, as well as cooking at secondary property on occasion
- Responsible for a "grab-and-go" and "heat-and-serve" fridge program. Provide preparation instructions on how fridge program items. Items should be dated.
- Produce visually pleasing meals that are nicely plated
- Menus are to be kept fresh, dynamic, and interesting. They should be balanced and nutritious. Repetition is to be avoided, unless otherwise requested.
- Exercise excellent time management. Meals are to be served on time.
- Responsible for leaving mise-en-place breakfast items for the following morning (i.e. fresh fruit, smoothies, home-made granola, fresh muffins, breads, etc.)
- Work in a clean and tidy manner with a "clean as you go" work mentality
- Post meal clean up

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- Table setting and service when numbers permit
- Ensure that appliances are in working order and call in vendors should a repair be required
- Maintain food safety, hygiene, and ensure food rotation is managed
- Maintain cleanliness and sanitation throughout kitchen, which includes regular cleaning of appliances, refrigerator, cupboards, drawers, and pantry
- Responsible for barbecuing and keeping the barbecue clean
- Careful attention to maintaining fine kitchen surfaces
- Management of the kitchen budget and petty cash. Monthly credit card reconciliation with receipts.
- At some point, there might be a kitchen garden. In such a case, the Private Chef will harvest the kitchen garden on a regular basis.
- Maintain a positive and professional manner while at work
- Management of kitchen garbage and recycling
- Follow COVID safety protocols
- Maintain confidentiality at all times
- Any other duties that may be required from time to time.

Qualifications and Aptitudes:

- A minimum of 3 years' experience working in a luxury residence as a Private Chef, Personal Chef, and / or Caterer
- A culinary certificate / diploma is preferred but not a pre-requisite
- Wine knowledge as well as wine and food pairing knowledge
- Table setting and service experience
- Experience in proactively planning, organizing, and executing events
- Be willing to follow family dietary restrictions and food preferences
- This is a "no ego" home that suits a Chef who is open to feedback and requests
- Should be organized and not flustered by a busy household or last minute changes
- Must have a G-level license, clean driver's abstract and access to a vehicle (mileage as per Canada Revenue Agency standard will be paid)
- Ability to offer schedule flexibility
- Good English communication skills (verbal and written)
- The ability to work constructively and cooperatively with others
- The ability to demonstrate an appropriate level of courtesy, integrity, respect, and discretion
- A polished and professional bearing
- Someone who is happy, personable, trustworthy, and takes pride in what they do

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- Must be punctual and organized
- Maintain confidentiality and security of all household information
- Must be vaccinated against COVID-19, self-monitor, and follow safety guidelines
- Willing to agree to a background check
- Willing to sign a confidentiality agreement
- This is a non-smoking and fragrance free household
- The candidate must hold status to legally work in Canada. Sponsorship is not being considered.

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