

# **Full job description**

## **General Description:**

A family of five is seeking a private chef to prepare and serve healthy and organic meals. The chef will also be responsible for grocery shopping, serving the food, and ensuring that the kitchen is clean and tidy after each meal. The family is looking for someone reliable, punctual, and trustworthy.

The ideal candidate should have experience in creating nutritious and tasty meals using fresh and organic ingredients. They must be able to cater to the dietary needs and preferences of the family, including any allergies or restrictions. Additionally, the chef should possess excellent communication skills to discuss menu options and changes with the family.

This position will require evenings and Saturdays.

## **Qualifications:**

- Discretion and Confidentiality of family
- Personal chef experience preferred but not required
- Excellent time management and organizational skills
- Detail-oriented and independent
- Communicates clearly and effectively to other staff members and the family
- Ability to cook traditional Asian cuisine preferred

## **Responsibilities:**

- Planning, shopping, prepping, and executing meals for the family

- Dinner and lunch service required 5 days each week
- Creating menu weekly with dietary needs in mind
- Keeping refrigerators and pantries stocked at all times
- Maintaining a clean and organized kitchen at all times
- Serving the meal and any cleanup
- Comfortable and available to execute events that can span up to 30 guests with the assistance of other staff members

**Salary Range:** \$55K-\$75K

Job Type: Full-time

Pay: \$55,000.00 - \$75,000.00 per year

Benefits:

- Dental insurance
- Health insurance
- Paid time off
- Vision insurance

Shift:

- Day shift
- Evening shift

Work Location: In person