

Job Description: Private Family Chef – 2nd chef in the team of 3

Position Overview

2nd chef along with the Head Chef is responsible for preparing and serving high-quality, nutritious meals tailored to the dietary preferences and needs of the family. This role requires expertise in various cooking techniques, menu planning, and kitchen management, along with a high level of discretion and professionalism.

Key Responsibilities

1. Meal Preparation and Cooking:

- Prepare and cook daily meals for the family, including breakfast, lunch, dinner, and snacks and as per below description.
- Create and execute menus based on family preferences, dietary restrictions, and seasonal ingredients.
- Ensure meals are prepared to the highest standards of taste, presentation, and nutritional value.

Description:

Opening 6 am - closing 9:30 pm or as per the requirement.

- preparing school lunch for 2 kids 5 days per week (Mon - Fri)
- Preparing breakfast for 3 and 2 – 4 kids (2 cold ideas, pastry, fresh juice, fruit platter, egg special)
- Preparing lunch for 5 and 2 kids (2 lunches catered for office) (2 salads, 1 starter, 1/2 main, dessert)
- Preparing dinner for 5 and 4 kids (2 salads, 1 starter, 1 soup, 1/2main, dessert)

Every Thursday preparing lunch menu for house A 8-10 people (2 salads, 1 starter, 3 main, 1 desserts)

Every Friday preparing lunch menu for house B 6-9 people (2 salads, 1 starter, 3 main, 1 desserts)

Every Saturday preparing lunch menu for house C 10-15 people (2 salads, 5/6 main, 3 desserts)

Other preparation as per the immediate instructions.

2. **Menu Planning:**
 - Develop weekly or monthly meal plans along with the Head Chef, considering family members' dietary needs, preferences, and any special occasions.
 - Plan menus that are varied and balanced, incorporating a range of cuisines and ingredients.
3. **Ingredient Sourcing and Purchasing:**
 - Source and purchase high-quality ingredients from local markets, specialty stores, or suppliers.
 - Manage inventory, including ordering and storing food items, and maintaining appropriate stock levels.
4. **Kitchen Management:**
 - Maintain a clean, organized, and safe kitchen environment, adhering to food safety and sanitation standards.
 - Oversee kitchen equipment and utensils, ensuring they are properly maintained and in good working condition.
 - Manage the kitchen budget, including tracking expenses related to food and supplies.
5. **Special Dietary Needs:**
 - Accommodate special dietary needs and restrictions, including allergies, intolerances, and specific health requirements.
 - Provide recommendations and adjustments to meals based on family members' health or dietary goals.
6. **Family Interaction:**
 - Communicate regularly with family members to understand their preferences and any changes in dietary needs.
 - Offer meal suggestions and discuss options for special occasions or events.
7. **Event Catering:**
 - Plan and prepare meals for special events, gatherings, or parties as requested by the family.
 - Coordinate with event planners or staff to ensure seamless service and presentation.
8. **Professional Development:**
 - Stay updated with current culinary trends, techniques, and food safety regulations.
 - Attend workshops or courses as needed to enhance culinary skills and knowledge.

Qualifications

- **Experience:** Proven experience as a professional chef, preferably in a private family or high-end setting. 5-stars hotel experience is mandatory, preferably in the leading roles. Experience with a variety of cuisines and dietary needs is highly desirable.
- **Education:** Culinary degree or relevant certification is preferred.
- **Skills:**
 - Expertise in cooking techniques and presentation.
 - Knowledge of nutrition and dietary requirements.
 - Strong organizational and time management skills.
 - Ability to work independently and manage all aspects of meal preparation.

- Excellent communication and interpersonal skills.
- **Personal Attributes:**
 - Discretion and respect for family privacy.
 - Flexibility and adaptability to changing needs or schedules.
 - Attention to detail and commitment to high-quality standards.

Work Environment

- **Location:** The role is based at the family residence, which may include travel if required.
- **Hours:** Hours may vary depending on the family's schedule, including evenings, weekends, and holidays as needed.
- **Reporting:** Reports to a Head Chef or House Manager.

Compensation

- **Salary:** Competitive, based on experience and qualifications.
 - **Benefits:** Include health insurance, paid time off, single accommodation, 30 days annual vacation and other perks as negotiated.
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