Job #114 Temporary Private Chef Position in Naples, Florida

Private Chef required to cook in Naples, Florida for a dynamic, entrepreneur. It's an excellent opportunity for an experienced individual who seeks challenges, enjoys positive and energetic work environments, and wishes to be surrounded by similar professionals with a desire to work in concert with them. This is a temporary four-month position (December until the end of March 2021) The position is based in Southwest Florida and live-in or live-out depending on the Chef's requirements.

Primary Responsibilities will include:

- The Private Chef will be responsible for preparing meals for a Principal who leads a healthy and active life
- Meals should be clean, simple and fresh with the best ingredients
- Meals include breakfast, lunch and dinner
- The Chef will report to a Chief of Staff and the Principal
- The Chef should expect visitors and, potentially, family members to visit the estate, but would be primarily dedicated towards the Principal
- Groceries and errands
- Driving from a live-in accommodation to the primary residence
- Meals should be fresh, clean and nutritious. We are not looking for restaurant food.
- There are no events planned. However, in the case that there is an event supplementary support staff will be provided as needed.
- The person will also work with the Chief of Staff and Family Office
- Menu planning will be left to the Private Chef with a dietary profile provided. There is also a menu database to access.
- Menus are typically a combination of High-Low food. The Principal eats simple but clean and nutritious meals. Menus for entertaining should be at a high level, interesting, contemporary, and original.
- Preparing a refrigerator "program" that provides ready or easy to prepare foods for the Principal
- It is expected that the Private Chef will prepare menus with minimal supervision. The objective is to empower the individual to surpass expectations.
- Maintenance and operations of the kitchen
- Food service to the Corporate Aircraft
- Schedule is fluid and will be rectified by way of days in lieu
- This job profile is dynamic and subject to change

Qualifications:

- Driver's license is mandatory (G-Level)
- Access to a car will be provided if required
- Accommodation provided if needed

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- Clean criminal record
- Budgetary and fiscal management experience and reporting are important
- Private Chef experience for an UHNW Principal is preferred
- A broad culinary repertoire is a must
- The ability to work independently or as part of a team is essential
- Creativity and new ideas are encouraged. Fresh perspectives are welcomed.
- Discretion and a respect for privacy is critical
- The position suits an individual who is confident but grounded
- Must be willing to sign a confidentiality agreement

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