



Private Chef - Part Time

Job Type: Part time

Pay: \$25.00 - \$35.00 per hour

Expected Hours: 10+ hours weekly

Shift: Flex, Monday - Friday with weekends as needed

Location: in person, greater seattle area

Table Culinary Solutions is a private chef company offering high-end meal prep services to clients throughout the Greater Seattle Area.

We are looking to expand our team of talented chefs! Industry trained individuals and skilled home-chefs ready for a creative, fun, and unique culinary career should apply. Our ideal fit not only has an arsenal of amazing recipes in their back pocket, but great people skills and is comfortable working with alternative nutritional needs and diets.

#### About the Job

##### The Perks

- Flexible schedule and work-life balance
- Week day hours with opportunities for weekend and evening events
- Growth opportunities
- Cellphone and equipment allowance
- Mileage reimbursement (when applicable)

##### Responsibilities

- Creating creative and delicious custom menus in accordance with clients dietary needs
- Regular and clear communication with clients and management, including in-person client interactions
- Procuring ingredients and tools necessary to complete meal preparation
- Preparing delicious meals according to client's specifications
- Labeling and storing meals with detailed heating instructions
- Ability to maintain a clean and organized working environment
- Cleaning of the kitchen and cooking area

##### Physical Demands & Work Environment

- The ability to stand for long periods of time
- The ability to lift and move up to 50 lbs

The physical demands described here are representative of those required to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

## Qualifications

### Required

- Minimum 5 years cooking experience
- Valid driver's license and reliable, unshared, work vehicle
- A smart phone with a data plan and comfort with technology
- Access to a printer
- Proficient in dietary needs such as vegan, gluten free, dairy free, high protein, and low carb
- Washington Food Handlers Card as well as knowledge of food safety regulations and best practices
- Ability to adhere to all Health Department, OSHA, and WISHA requirements
- Excellent written and verbal communication skills
- Strong knowledge of food handling, preparation, and cooking techniques
- A passion for food with experience cooking a large repertoire of ethnic and classical dishes
- Ability to multitask
- Responsible attitude, self-motivated, reliable, ability to maintain client-chef confidentiality
- Background check prior to hiring

### Preferred

- Nutrition or culinary degree/certificate
- Previous restaurant or personal chef experience
- Experience with alternative baking methods (gluten free, vegan)

## To apply

Please submit your updated resume, cover letter, and list of personal & work references to [hello@tableculinarysolutions.com](mailto:hello@tableculinarysolutions.com)