

Private Chef – Part Time

Job Type: Part time

Compensation: \$25.00 - \$35.00 per hour, dependent on experience, education, and skills.

Expected Hours: 15-20 hours weekly

Shift: Flex, Monday – Friday with weekends, as needed

Location: In-person, greater Seattle area (Travel and commuting required, client-dependent)

Table Culinary Solutions is a private chef company offering high-end meal prep services to clients throughout the Greater Seattle Area. We are on a mission to provide a relatable personal chef service, and we're expanding our team of talented chefs! If you're an industry-trained professional or a skilled home chef looking for a creative and unique culinary career, we'd love to hear from you.

About the Job: Our ideal candidate has experience as a professional cook. You should not only have an arsenal of amazing recipes but also excellent people skills and experience with dietary restrictions. We're looking for chefs who thrive on creating creative, flavorful menus tailored to clients' nutritional needs.

Candidates with experience in catering, and are comfortable managing food prep, ordering ingredients, inventory, and planning are preferred. Management experience is a plus, as we're looking for someone who can grow with us.

The Perks:

- Flexible schedule and work-life balance with a client-dependent schedule that ebbs and flows - two full days of prep or 4 clients per week
- Opportunities for weekend and evening events
- Growth opportunities
- Cell phone and equipment allowance
- Mileage reimbursement (when applicable)
- Team professional development, camaraderie, and meals

Responsibilities:

- Create customized, creative, and delicious menus based on clients' dietary needs
- Clear and consistent communication with clients and management, including in-person interactions
- Procure ingredients and necessary tools for meal preparation
- Prepare and package meals with detailed storage and heating instructions
- Maintain a clean, organized working environment
- Clean the kitchen and cooking areas after meal prep

Physical Demands, Environment, & Background Check:

- Ability to stand for long periods of time
- Ability to lift and move up to 50 lbs
- Background check required prior to hiring

Qualifications:

Required:

Experience & Credentialing

- Minimum 5 years of cooking experience
- A passion for food with experience in a large repertoire of ethnic and classical dishes
- Proficient in dietary needs (vegan, gluten-free, dairy-free, high-protein, low-carb)
- Valid driver's license and reliable transportation
- Washington Food Handlers Card and knowledge of food safety regulations
- Ability to adhere to Health Department, OSHA, and WISHA requirements

Skills & Competencies

- Excellent written and verbal communication skills
- Ability to multitask
- Responsible, self-motivated, reliable, and able to maintain client confidentiality
- Strong knowledge of food handling, preparation, and cooking techniques

Technology & Equipment

- Smartphone with a data plan and comfortable with technology
- We'll provide a printer if needed, but if candidates already have one, we'll offer a stipend for ink and paper. Candidates are also welcome to use digital methods for recipes and shopping lists.

Preferred:

- Culinary degree or certificate; Nutrition degree or certificate
- Previous restaurant, personal chef, proficient home cook, or culinary enthusiast
- Catering experience
- Ideal candidate has experience in ordering, inventory, and/or management
- Experience with alternative baking methods (gluten-free, vegan, etc.)

To Apply:

In lieu of a cover letter, we'd love to see your culinary creativity! Please submit a creative menu, including breakfast, lunch, and dinner items you would offer to a customer. Plan a menu for an

average family—no tweezing microgreens onto plates required. Please also submit your updated resume with references, menu and to natalie@mohlerhr.com.