



**Canucks Sports & Entertainment
Employment Opportunity**
(Term, Full-Time)

POSITION: Private Chef, Korean Cuisine

REPORTS TO: Team Manager

TERM: Effective January 2020 for ten months

JOB SUMMARY:

Performing work in a large residential home, the live-out Private Chef will prepare all meals for the residents – the Vancouver Titans esports team.

ESSENTIAL DUTIES AND RESPONSIBILITIES:

(Other duties may be assigned as required)

- Prepare and cook meals; serve as required
- Customize meal plans according to dietary needs and preferences
- Plan menus and shop for ingredients, including specialty items
- Responsible for packaging and storage of products; maintain pantry stock and manage inventory
- Coordinate product ordering and receiving of all household items
- Maintain sanitation standards throughout the kitchen, adhering to food safety and proper food handling techniques
- Manage the household food and beverage budget
- Manage the cleaning of the kitchen and dining areas and ensure garbage/recycling is disposed of
- Plan and prepare food for private parties if required

REQUIRED EXPERIENCE AND QUALIFICATIONS:

- At least three years of relevant experience
- Fluent Korean language speaker is preferred
- Extensive knowledge in Korean cuisine, with the ability to develop meals from the local market
- Familiarity with American cuisine and other Asian cuisines
- A high level of confidentiality, discretion, loyalty, and respect as well as a natural 'can do' mindset
- Positive attitude and pleasant personality
- Self-starter with excellent time management and a strong work ethic
- Flexible, able to calmly handle changes and special requests at a moment's notice
- Strong written and verbal communication skills in Korean and English
- Able to work flexible hours, including weekends, evenings, and holidays
- Knowledge of esports would be an asset
- Valid driver's license and vehicle required

Interested, qualified candidates are invited to submit their resume and cover letter by clicking on the "Apply Now" button at the top of the page. This position will remain open until filled.