

PERMANENT PART-TIME LIVE-OUT PERSONAL CHEF

MAYFAIR | LONDON | GB

Salary: £30–£35 per hour

PHS Job 3613

A welcoming private household based in Mayfair, Central London is searching for an experienced and dependable Personal Chef to provide regular culinary support and prepare fresh, nutritious meals according to the principals' preferences.

The property is situated in one of London's most established and desirable residential areas, offering excellent transport connections, exceptional local amenities, and convenient access to high-quality food suppliers. The residence itself is comfortable, well maintained, and provides a pleasant environment in which an experienced private Chef can work independently.

The household is seeking a confident Chef who enjoys preparing healthy, flavourful, and well-balanced everyday food. Meals will place particular emphasis on good-quality proteins, including grilled chicken, fish, and meat, alongside vegetables, salads, and other nutritious accompaniments.

Indian cuisine, and particularly well-prepared curries, will form an important part of the household's preferences. Experience preparing Turkish and Lebanese dishes would also be highly valued. The principals are looking for consistently good home-style cooking rather than unnecessarily elaborate fine dining, with the emphasis placed on fresh ingredients, nutrition, flavour, and variety.

The successful Chef will generally cook for a small adult household, although additional guests may join regularly, meaning that meals for approximately four people will occasionally be required. The Chef must therefore be comfortable adapting quantities and menus while maintaining consistent quality.

The household would appreciate someone who can take sensible initiative with menu planning, recommend suitable dishes, and source fresh groceries and ingredients when required. Monitoring food provisions, maintaining appropriate stocks, and minimising unnecessary waste will also form part of the position.

The Chef is expected to be comfortable managing the full culinary process on working days. Depending on the requirements of the day, this may include checking provisions, grocery sourcing, ingredient preparation, cooking, appropriate food storage, and leaving the kitchen clean and orderly afterwards.

The working pattern will vary according to the household's requirements. During certain periods, the Chef may be required on a daily basis, while at other times support may be

needed less frequently, and there may occasionally be days when attendance is not required. On fuller working days, approximately five to six hours will allow sufficient time for shopping, preparation, cooking, and kitchen organisation, while simpler requirements may involve shorter attendance.

The family would therefore particularly value a professional who is flexible, reliable, and comfortable working within an adaptable private-household schedule. Reasonable notice will be provided wherever possible, with approximately one day's notice expected for additional attendance.

From time to time, the Chef may also be invited to provide culinary support at another principal's residence. This would be arranged separately and is considered desirable rather than an essential requirement. Driving would be advantageous but is not required. The principals value professionalism, kindness, discretion, clear communication, and personal responsibility. They are looking for someone who is well-spoken, organised, confident in the kitchen, and capable of developing a trusted and comfortable long-term working relationship with the household.

This is an excellent opportunity for an experienced London-based Personal Chef seeking a flexible, well-paid private-household position with considerable culinary independence. The role offers a manageable number of diners, straightforward food preferences, access to excellent local suppliers, and the opportunity to become a valued source of regular support to the household.

Only applicants with a valid right to work in the United Kingdom will be considered for this position.

Position Details

Type: Part-Time, Permanent, Live-Out

Engagement Basis: Self-employed

Working Days: Variable according to household requirements; potentially daily during busier periods and less frequently at other times

Working Hours: Variable; generally up to approximately five to six hours on fuller working days, with shorter attendance where appropriate

Language: Strong communicative English is essential; Hindi would be advantageous

Cooking: Experienced Personal Chef required

Usual Number of Diners: Generally two adults, occasionally increasing to approximately four

Driving: Advantageous but not essential; vehicle not provided

Travel: Occasional support at another London residence may be requested

Dress Code: Smart-casual, neat, and professional

Salary: £30–£35 per hour, depending on experience

Location: Mayfair, Central London

Starting Date: 31 August 2026 / as soon as possible thereafter

Duties and Responsibilities

- Preparing fresh, healthy, and well-balanced meals according to the principals' preferences
- Cooking confidently with chicken, fish, meat, vegetables, and other nutritious ingredients
- Preparing Indian cuisine and curries, alongside Turkish and Lebanese dishes where appropriate
- Adapting menus and quantities when additional guests are present
- Sourcing fresh groceries and high-quality ingredients when required
- Monitoring food provisions, maintaining sensible stock levels, and minimising waste
- Managing ingredient preparation, cooking, portioning, and appropriate food storage
- Maintaining food-safety, hygiene, and kitchen-working practices
- Cleaning and resetting the kitchen following food preparation
- Providing occasional culinary support at another principal's residence by prior arrangement

Minimum Requirements

- At least three years' professional experience as a Private Chef, Personal Chef, or in a comparable high-standard culinary position
- Strong experience preparing healthy, nutritious, and protein-focused everyday meals
- Knowledge of Indian cuisine and preparation of curries
- Experience preparing Turkish, Lebanese, or wider Middle Eastern cuisine would be highly advantageous
- Good menu-planning, food-preparation, portioning, and presentation skills
- Knowledge of food hygiene, ingredient storage, and kitchen organisation
- Confidence sourcing quality groceries and managing household food provisions
- Reliability, punctuality, adaptability, and time-management skills
- A well-spoken, kind, discreet, responsible, and professionally presented manner
- Valid UK right to work, strong checkable references, and a current DBS certificate or willingness to obtain one