

PERMANENT PART-TIME LIVE-OUT FAMILY CHEF

BELGRAVIA | LONDON | GB

Salary: £25–£35 per hour

PHS Job 3654

A warm and welcoming family household based in Belgravia is searching for an experienced and reliable Family Chef to prepare fresh, healthy, everyday food for a family of four.

The property is situated in one of Central London's most established and desirable residential areas, offering excellent local amenities, easy transport connections and a refined residential setting. The home provides a well-equipped kitchen and a pleasant, professional working environment.

This is not a fine-dining position. The family is looking for a Chef who genuinely enjoys everyday family cooking and understands that excellent family food is about consistency, nutrition and making daily life easier, rather than elaborate presentation.

The household particularly enjoys Mediterranean-style cooking, with Italian, Greek and Spanish influences, alongside Asian and Chinese-inspired dishes, so genuine experience and confidence across these styles would be well suited to the role. Ingredients are chosen with care: olive or coconut oil is preferred over rapeseed oil, refined sugar and unnecessary additives are avoided, and meals are generally prepared without gluten.

Batch cooking and meal preparation for the days the Chef is not present form an important part of the role, including clearly labelled and dated components with simple reheating instructions. The Chef will work closely alongside the household's other domestic professionals, so good communication and a genuinely collaborative approach are important.

The preferred schedule is four days per week, ideally 10am to 2pm, with occasional flexibility to add an extra day when required. The family entertains occasionally, with additional support brought in for larger gatherings.

Two young children and a large, friendly dog are part of the household, so the successful Chef must be comfortable and confident working around both. As part of the process, shortlisted professionals will be invited to a paid trial before a final decision is made.

This is an excellent opportunity for a warm, flexible and discreet Chef seeking a stable, long-term part-time position within a relaxed yet high-standard family 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, with an alternative structure open to discussion for the right long-term professional

Working Days: Four days per week, with occasional flexibility for an additional day

Working Hours: Approximately 10am–2pm, around 16 hours per week

Language: Fluent English is essential, unless fluent in Spanish or Italian

Cooking Style: Mediterranean (Italian, Greek, Spanish) and Asian/Chinese-inspired, healthy family cooking

Entertaining: Occasional, typically for six to ten guests; additional support arranged for larger events

Dress Code: Neat, professional and hygienic; no formal uniform required

Salary: £25–£35 per hour, depending on experience

Location: Belgravia, Central London

Starting Date: As soon as possible

Duties and Responsibilities

- Preparing fresh, healthy family lunches and dinners on each working day
- Cooking predominantly Mediterranean-style dishes alongside Asian and Chinese-inspired meals
- Batch cooking and preparing meals and components for the days the Chef is not present
- Clearly labelling and dating prepared food, with simple reheating or serving instructions
- Preparing simple breakfast and snack components that can easily be finished by the household team
- Planning varied, balanced menus using high-quality, thoughtfully sourced ingredients
- Cooking with olive or coconut oil, avoiding rapeseed oil, refined sugar and unnecessary additives
- Keeping the kitchen clean, organised and well maintained after cooking
- Coordinating grocery shopping and ingredient ordering
- Liaising closely with the household team
- Preparing food for occasional entertaining and family gatherings
- Supporting with advance meal planning or freezer preparation ahead of family travel

Minimum Requirements

- Proven experience as a Family Chef or Private Chef within a private household
- Strong experience in Mediterranean cuisine (Italian, Greek or Spanish), alongside Asian or Chinese cooking
- Confident with batch cooking, meal planning and freezer preparation
- Comfortable preparing simple, wholesome food for the whole family rather than formal fine dining

- Good understanding of healthy, additive-free cooking using quality ingredients
- Excellent kitchen organisation and hygiene standards
- A warm, flexible and discreet manner, comfortable working within an occupied family home
- Comfortable and confident working around young children and a large, friendly dog
- Fluent English, unless fluent in Spanish or Italian
- Valid UK right to work, strong checkable references and a current DBS certificate or willingness to obtain one