

TEMPORARY FULL-TIME LIVE-IN CHEF JOB

NEWTOWN | CAMBRIDGE | CAMBRIDGESHIRE | GB

Salary: from £200 to £300 gross per day

PHS Job 3680

Perfect Household Staff is delighted to present an exciting opportunity for a conscientious and capable private chef to join a family of three spending the Christmas and New Year holidays at their beautiful home in Newtown, Cambridgeshire. The family will be enjoying the festive period at their countryside residence and will occasionally welcome family and friends for special celebrations. Newtown is situated in the picturesque Cambridgeshire countryside, offering a peaceful setting while remaining within reach of Cambridge and its amenities. The successful chef will be responsible for preparing fresh, delicious meals throughout the festive period, with a particular focus on English cuisine and a relaxed, family-oriented approach to cooking.

Working as a private chef provides an excellent opportunity to take responsibility for the family's daily meals while adapting your cooking to their preferences, dietary requirements, and social occasions. In this position, the chef will prepare breakfast at approximately 8:00, lunch at 12:30, and dinner at around 19:30–20:00. On regular days, meals will generally be prepared for four to five people, while Christmas Eve, New Year, and other entertaining occasions may require cooking for up to 20 guests. The family particularly enjoys English cuisine, with some fusion dishes also welcome, and one family member follows a strict gluten-free diet. The chef will also be responsible for planning meals, shopping for ingredients, and ensuring the kitchen is well organised. A manual-transmission car will be provided for shopping when required, so a suitable driving licence is essential for the role.

Our household staffing agency has been assisting professional chefs find the perfect domestic staff jobs for over a decade. We are one of the top boutique chef agencies in the UK. If you are looking to be employed as a chef, you have come to the right place. We will help you to find a fantastic chef job.

Only candidates who have the eligibility to work in the UK will be considered for this role.

Type: Temporary, Full-Time, Live-In

Working Days: Six days a week, with free days by agreement. Two full days off will be provided during the temporary employment

Working Hours: Full days, with breakfast at approximately 8:00, lunch at 12:30, and dinner at approximately 19:30–20:00

Language: English

Perfect Household Staff • Residential Concierge & Domestic Recruitment

15 Stratton Street • London, W1J 8LQ • phone: +44 (0)203 376 6088 • fax: +44 (0)207 960 6100
Company N.7197595 • email: enquiries@perfecthouseholdstaff.co.uk • www.perfecthouseholdstaff.co.uk

Salary: £200–£300 gross per day, depending on experience and suitability

Location: Newtown, Cambridge, Cambridgeshire

Dates: 18th December 2026 – 2nd January 2027

Benefits of the Position:

- £200–£300 gross per day, depending on experience and suitability.
- Fantastic accommodation is provided, with a private room and bathroom within the family home.
- The successful chef will work for a family of three enjoying their Christmas holiday at their countryside home.
- A manual-transmission car is available for ingredient shopping when required.
- Two full days off will be provided during the temporary assignment, with the exact days agreed with the family.

Main duties of the Full-Time Chef:

- Preparing fresh, nutritious, and appealing breakfasts, lunches, and dinners for the family and their guests.
- Preparing breakfast at approximately 08:00, lunch at 12:30, and dinner at approximately 19:30–20:00.
- Cooking daily meals for approximately four to five people during regular days.
- Preparing larger meals for family celebrations and entertaining occasions, with up to 20 guests expected at certain events.
- Preparing traditional English dishes in line with the family's preferences.
- Incorporating suitable fusion dishes where appropriate and using creativity to provide varied menus.
- Preparing completely gluten-free meals for the family member with a gluten-free dietary requirement, taking appropriate care to avoid cross-contamination.
- Shopping for fresh ingredients and ensuring the kitchen is appropriately stocked.
- Using the provided manual-transmission car for food shopping when required.
- Maintaining a clean, organised, and well-managed kitchen throughout the working day.
- Demonstrating conscientiousness, reliability, and good organisation when managing several meals and entertaining requirements.
- Preparing in advance for Christmas Eve, New Year, and other occasions when larger numbers of guests are expected.
- Ensuring food is prepared and presented to a consistently good standard, with the family seeking a good, capable cook rather than a highly specialised or Michelin-level chef.

Requirements for this Full-Time Chef job:

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- Three or more years of private chef experience
- Two excellent checkable references
- Conversational English
- UK working permit

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