

**January 10, 2014**

### **A Portable Career**

Not many professions can claim they are truly portable. Maybe writer's fall into that category, but not many others. Personal chefs can make that claim however. Because you have a home administrative office and use all of your own equipment, you could work almost anywhere that a client base was present. Moving from Seattle to Charlotte only has one negative factor for your business - and that being the need to generate a new client base. Once you put your marketing efforts into play and secure clients in a new location, you're back in business. Personal chefs are not tied to a location like a brick-and-mortar store is. Those situations mean you have to make the business work, with a given set of situations which you usually cannot alter. Even from the same city, a personal chef can elect to provide service in a different area, assuming that area will support this type service. Or if another community is near-by, or a new community is built near-by, your service is fluid and you can easily reach those new potential customers. And your service as a personal chef is based on providing something (meals) that are universal - everyone eats in every town - with this there is no dispute. A Personal Chef Service is ideal if the business is a second income and the spouse is in a career field that means frequent location moves, such as stateside military, or training providers, or a business that assists for a duration of 8-12 months as a start-up element to a larger business operation. While it won't be fun to let loose of clients you've collected, you can get new clients in a new location - and that task actually gets easier each time you do it. You're better skilled, more confident and know exactly where to put your efforts to get positive results.

