

January 2, 2015

Unique Situation: Sailing Guests

The Situation:

You live in a resort community and the summer season is upon you. You have just received a request to prepare dinners for sailing guests. The owner says she needs dinners for six or eight people on her sailboat and sometimes at her summer home. She says she often does not know until 48 to 24 hours in advance. In the past, she would call a friend who was a caterer/restaurant owner, but the friend is no longer available. In addition, the woman making the request seemed demanding. Demanding or not, you want her as a client, and you want to provide a good service to her because it sounds like a great opportunity. The excursions are typically three days and the craft is approximately 40 feet in length (which is not a lot of room when the boat is loaded with gear and people).

The Question:

What foods should you consider?

The above was a situation or encounter as described by a third party. The Culinary Business Institute added a follow-up question for your consideration. Our response to this question is available in the Personal Chef 1-2-3 training program. For now, your exercise is to answer the question or provide a solution to the situation. In some instances you may not have every bit of information – which may affect your decision. If in doubt, plan for a worst-case scenario. Always consider that resources may not be available, time is working against you and that you need to find an answer that benefits all involved plus keeps the client happy. Sometimes there are more than one correct answer or approach.

