

January 30, 2015

Unique Situation: Large Groups

The Situation:

You are panicked and need help! You are a new personal chef, and have been asked to prepare a Christmas party buffet for 25 people. You have noticed that many personal chefs charge food costs plus an hourly rate. Baffled at how other personal chefs handle large parties that are even sometimes larger than this - you wonder if they are using commercial kitchens.

The Question:

How do you charge for large events? How do you control the time aspect? For example, what do you do if you estimate that it will take seven hours and it takes closer to nine hours? And, should you get paid in advance or after your service is rendered?

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.

