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Why Don't Personal Chefs Work As Partners?

Many people have come together as attempted opening and operating a Personal Chef Service as a joint venture, or even going so far as to try and mimic a maid service where the home office just sends employees on a job. These situations usually fail quickly, and here's why. A Personal Chef Service can, and almost always is, run by one person. Two people does not equate to twice the profits. There needs to be a balance. Some partners elect to equally share the work, but have unique clients. Some elect to tag-team on a client, where they both show up to conduct a service. And some partnerships split the duties, with one person being the cook, and the other managing the schedule, promotions, marketing, budgets, etc. The only time a partnership like any of the above has a solid chance of survival is when the partners are spouses. Even relationship partnerships, while well intentioned, go south in a hurry. This doesn't mean it cannot be done, it just means the numbers are not in your favor. And any situation where the client is getting serviced by more than one chef becomes a problem. Remember, this is a personalized service, and the client and chef create a trust and bond. The chef knows exactly what the client wants. If the client is presented with "chef-of-the-week", there is little chance to meet the highest of standards and keep a warm relationship in place with the client. Clients want YOU, not someone that you think can fill in for you - not more than once at least.

