

December 18, 2016

Plan Ahead

The Culinary Business Institute knows that the holiday period can drain a Personal Chef – you’ve got your own families, holiday traditions and rituals to attend to – plus you have clients who are expecting the same quality service you’ve always afforded them. The holidays are hectic for everyone, and demands made on you and your time may be overwhelming at times. Remember – this is YOUR business – nobody says you must do this or that. Whatever you do elect to accept should be handled with your standard excellence. In the coming week or two those client demands will come to a sudden stop. Not to worry – your regular clients and routine will get back in step once the new year happens. If you do find yourself with down time – a breather – use that time to reflect on the past year. What went great, what didn’t pan out as expected and why. Be honest with yourself and address the good and bad. Make adjustments as needed. Pull any focus away from offers and ideas that seemed to fall short. If you are going to spend time and energy, use that on growth and/or new ideas for the coming year. Maybe that means offering meals that you aren’t especially comfortable with – now is the time to get in the kitchen and get comfortable and hone your skills. And like your clients – get out the calendar and block the dates you know you’ll be away. Block the dates where you anticipate an annual client event. If your home office paperwork always seems to be an issue – readjust your schedule – make Monday (for example) your admin day. Tackle all paperwork, be organized and plan ahead in greater detail for the week – better to be on top of your game rather than be rushing with the potential to forget something and/or make a cook date longer than you had planned.

