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Personal Chefs Using Commercial Kitchens

In the typical residential/client kitchen you'll have a 4 burner stove, one oven and a microwave as your appliance foundation. Some personal chefs will bring one or two stand-alone electric burners to supplement their cooking surface and heat sources. You'll face a residential refrigerator that has just enough space, if you're lucky, plus a smaller freezer that you hope will have free space for your service meals that day. In a typical commercial kitchen, you'll have a minimum of 6 burners, and could have 8-10. You'll have far more counter space. You'll have easy access to deeper sinks. You'll have more refrigerator and freezer space. You'll have a vented hood and better lighting. Generally, given the option for more space and less confinement, people opt for the larger space and freedom. And personal chefs who work from a commercial kitchen can earn significantly more money, but do not allow the bigger dollar dream suck you into a situation that puts you in over your head. We'll discuss exactly what you can do differently in a commercial kitchen some other time, but in this blog we want to identify that a commercial kitchen represents both positive and negative factors. The negative factors include the overhead for rent, utilities, insurance and assorted county and state taxes. Plus you are in a fixed location - you'll need to make sure you can survive from that location should there be a change in the market area. You'll need to decide if you want a retail location for walk-in traffic, or a commercially zoned area where your clients would typically not come to. Before expanding to a commercial kitchen, be certain you have enough revenue to cover the overhead every month - even if you go through a lean couple of months, the overhead remains a constant. Culinary Business Institute Commercial Kitchens 1-2-3 is an excellent source for all things commercial kitchen, and is a must-buy for anyone considering such a move.

