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How Do Personal Chefs Take A Vacation?

You've built your business up, and are now happily cooking 4 days a week and loving it. What do you do when you and your family want to take the traditional 2 week vacation and leave town? You have a couple of options - some better than others. If you plan far enough in advance, you could double up on the clients you normally service twice a month. It is not unrealistic to prepare 80-100 meals during one service, so long as you make more servings of the same 5 or 6 unique meals, and know that the meals prepared will be just fine after 4 weeks in a freezer (not all meals will). Or you could simply forgo income for that period, inform your clients that they are on their own during your absence, and hope they don't find another solution while you're away. (People who grow accustomed to a Personal Chef Service, come to rely on that service. You've solved a problem and your absence creates a problem or inconvenience for the client). If you belong to a professional trade association (USPCA, APPCA or PCC) you should know of other qualified personal chefs operating in your general area. You can introduce the other chef to the client(s) you'll need serviced, and allow that other chef to earn extra income while you vacation, knowing that when you return your client will still be there for you, and that they were properly taken care of when you were away.

