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Expanding A Personal Chef Service

Problems are sometimes good to have. The problem of having more people want your service than you can effectively provide for is one of those good problems. Personal chefs who build a good reputation are often forced to either turn away business, or find a way to clone themselves. When demand is constant and expected to remain at a certain level, expanding into a commercial kitchen allows the same person to be more efficient with their time, and generate more meals in the same given time frame, all the while maintaining the excellent quality they're known for. If I only had more burners - a common thought of a personal chef trying to get every mile from every minute. Expanding into a commercial kitchen, even if it means bringing on casual labor our regular staff, is a far better solution than simply bringing in a partner to help share the load. In other blogs we discuss partners, and the potential down side of those arrangements. We also always warn that creating overhead without a demand or revenue base to support the overhead is a recipe for disaster. Let your business dictate the time and amount of expense to ramp up to the next level. There are [plenty of intermediate steps between here and there - don't feel like this is all or nothing. Rarely does someone make that transition and have a perfect result without additional tweaking, or allowing for future growth.

