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Dinner Parties - Full Time Or Part Time?

The vast majority of individuals who provide dinner parties, do so on a part time basis. There are full time business operators, but they are in the minority for certain. And the reasons for this are logical. Unlike a personal chef service where you will have regular, repeat clients - a host or household who wants a dinner party, probably does not need this service more than once, or once every 6 months. And for the most part, dinner parties will occur in the evening on Friday or Saturday primarily. We're aware that the eager beaver will round up other events, like luncheons, etc - but we'll focus on the mainstream dinner party situation for our examples here. A dinner party service can and should make very good money for the event, but you'll need to spend a considerable amount of time constantly marketing yourself and service, so that you don't go through a dry spell. This is why most dinner party operators only anticipate part time efforts, and they'll fill in the other time with either another current job, or a Personal Chef Service, or conducting culinary educational classes. You'll find it to your benefit to remain in the culinary field, if possible, because you'll have much more opportunity to be exposed to people who may become interested in your specialty - the dinner party.

