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### **Why Does A Personal Chef Work Alone?**

Time management is a key factor you as a personal chef need to handle well. When you arrive at a client's home for a cook day, it should be all business. You have a set amount of time to do your cooking, cooling and clean-up. If you're the type who needs voices and outside distractions, take along a portable radio or iPod. What you'll want to avoid are other people who are in your way. You'll feel like you need to accommodate them (it is their house after all), but in the process you'll get slowed down, distracted and may not provide the best service possible, plus there is a greater risk of accident. And even in the best case scenario, the people will stay clear of the kitchen, but may want to sit and chat. Maybe you can deal with that, and maybe not. Only you will know that answer. But it doesn't take much for someone to ask how you do a certain thing, why you do it this way, want to know about spices, or start introducing ingredients that were never meant to be in the meal. The chit-chat people will slow you down considerably, and again may cause enough of a distraction that your service suffers. You don't need to be stone cold, but there is a happy medium in there somewhere, which allows you to keep a clear head, focused on your primary mission. If you run into a situation where you need a way to gently push people out of your way, blame it on your insurance policy, stating that your liability coverage is for you only (and usually it is). If someone were to get hurt because you have razor sharp knives for example, say your insurance won't cover the injury - and for that reason alone, you kindly request others remain out of the kitchen while you work. Most people should understand, and appreciate that you are a professional, with high standards.

