

June 13, 2014 continued

Personal Chefs In Over Their Heads - Part I

Personal Chefs generally don't make many mistakes, and those they do make are usually solved with ease, and without anyone else ever knowing (like forgetting an ingredient and needing to make an unplanned quick run to the store). But there is one area where Personal Chefs, especially newer Personal Chefs, can get into trouble. Time management. You need to know that there is a fixed amount of time for you to be physically in the client kitchen working. If you happen to get finished early – no worries. But if by chance you've under-estimated the complexity of the meals scheduled, or if you need to make more than a couple unplanned runs to the store, your available time evaporates. When the clock starts to add pressure, your efforts generally begin to slip. You cut a corner here or there. You may overlook things – your usual neat, tidy stock of food may start to appear out of sorts. Few people like to be rushed. But you know the alternative is to still be at work in their kitchen when household members begin to arrive home. The stories are out there, about a new Personal Chef expecting a 6 hour cook day, and finding that it became a 10+ hour event. So then what? You can pack up and come back tomorrow, if that works for everyone – or stay and finish if you feel you're within a reasonable period and if your client agrees. In any case, the client normally expects you to be gone when they arrive – just as you've told them in your interview and consultation period.

