

**June 20, 2014**

### **Personal Chefs In Over Their Heads - Part II**

Last week we described how a lack of planning concerning meals and the cooking time required for each can lead to a Personal Chef running out of time to complete the agreed upon service in the fixed amount of time available. Now we'll discuss another set of circumstances where a Personal Chef might find themselves in over their head – not intentionally, but in the deep end of the pool none-the-less. Events – be it a luncheon or a dinner party – if the guest list becomes too big, you will need another set of hands. This is difficult to really know until you've been in the situation, and you've had a chance to gauge your own limits. A luncheon with finger sandwiches, tea and cake sounds pretty simple on the surface. But add in any element where cooking is involved, or where all guests expect to eat at the same time – and now you've got a hurdle to clear. Is that number 12 or 20 – everyone will be different, but everyone will have a head count and a meal complexity formula where they simply can't put their best foot forward – you're spread too thin. Now – there is hope. If you suddenly find yourself in this situation – well – it's too late to start over – one solution is to turn the tables and make this a fun experience for someone – you'll recruit from within. Give them simple tasks, and don't pull any single person away from the entire event. If you're swamped at the get-go, anticipate rotating some people through as helpers – all with the prior consent of the host, who ideally will join forces with you and make the announcement for or with you. But, be prepared for a backlash – the client wasn't ready to have guests snagged for kitchen duty. This will reflect on you, but you'll be far better off if you can salvage the event rather than implode.

