

July 4, 2014

Time Management

Time – the one thing we all share equally. We all get the same number of hours, minutes and seconds each and every day, week in and week out. But for households that are in the fast lane with dual income adults, kids with demanding sports schedules, events, gatherings and the rigors of day-to-day life, often the element of time simply vanishes. How many times have you wished you could have an extra 2 or 3 hours to complete a chore, enjoy with a friend, etc? Personal Chefs and people who operate a commercial kitchen, producing quality meals are providing their clients with far more than just great food. They are also giving those clients the gift of time – a commodity that is often in demand and hard to come by. The average amount of time required, start to finish – for an evening meal having an entrée, a side dish and a bread or dessert – is 60-75 minutes. This does not include the time and effort expended on the grocery shopping. At some point, everyone has experienced a situation where the best of intentions and plans, got derailed because you got started on this meal effort too late. “If I start now, we won’t eat until X”. These are the nights when instant meals, substitute meals, meals from a box, etc find their way to the table. In households where their own time management is poor, this substitute situation becomes the norm . . . all because the time to do what they actually wanted was not available. So as you consider a Personal Chef Service as a career path, keep in mind all the service you’ll be providing. Great tasting food is high on the list, but don’t discount how your efforts will provide the client with more available time each day. You can’t buy time – you can only structure your lifestyle so that the time you need is made available. In this hectic world, managing time and making time is a lot easier said than done.

