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How Many Clients Can Be Served In One Day?

You may hear stories of a personal chef who can service two separate clients in one day. This does happen, once in a blue-moon! Many factors need to be perfectly aligned in order for a personal chef, working from the client's home kitchen, to service more than one client a day effectively. Unless the situation smacks you in the face, do not spend energy trying to figure out how to do this. You'll waste valuable time doing so. Even for a minimal service, like a 3x3 or 3x4, you will still have travel time, shopping time, set-up and put away time. The only place you may save time is by having fewer unique meals to physically make. So instead of the typical 4-5 hours in a client's kitchen, you may only be there 2-3, which will never allow for a full complete service elsewhere on that same day. Let's suggest that there were two chefs operating at the kitchen trying to accomplish the required service. In most kitchens, space alone will limit how effective two people are, compared to one. And the possibility exists that you'd spend even MORE time with two people, opposed to just yourself. Make your life simple and only schedule one client per day. Even if you could do two on a day, you'll soon burn out and the joy you once had for meal creation will tarnish, and one main reason you got into this to begin with was because you liked to cook. Don't ruin a good thing. Do what you love and the money will follow.

