

August 28, 2015

Unique Situation: Client's Oven Is Broken

The Situation:

You are going to provide a personal chef service for a dinner party on New Year's Eve. The dinner is for 14 people and you just found out that the client's oven is broken. You think quickly and put the meat on a gas grill. The salad is not a problem. But the side dish is scalloped potatoes!

The Question:

Can scalloped potatoes be made on a gas grill? And, if you decide you have no choice but to make them ahead, what would be the best way to reheat them without drying them out or burning the bottom? Should advance preparation and re-heating even be considered?

The above was a situation or encounter as described by a third party. The Culinary Business Institute added a follow-up question for your consideration. Our response to this question is available in the Personal Chef 1-2-3 training program. For now, your exercise is to answer the question or provide a solution to the situation. In some instances you may not have every bit of information – which may affect your decision. If in doubt, plan for a worst-case scenario. Always consider that resources may not be available, time is working against you and that you need to find an answer that benefits all involved plus keeps the client happy. Sometimes there are more than one correct answer or approach.

