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What Is The Income Potential Of A Personal Chef?

A common question, with a not so defined answer. First, let's define a typical personal chef. He/she will be self-employed and work as an individual. After that, many directions can be taken, but in the end, use the figure of \$25 per hour of actual service as your bare-bones minimum, anyplace in the USA. This doesn't mean personal chefs earn \$25 an hour – it means nobody makes LESS than this amount. The other factors are things like full time verses part time, and does the personal chef expand their service to include dinner parties or private events. Does the personal chef operate from a commercially licensed kitchen? Is the service area overly affluent? A personal chef working (cooking) 4-5 days a week should anticipate earning \$40,000 - \$60,000 annually. Of course, you'll be deducting self-employment taxes and business expenses, but you'll also be gathering deductions throughout the year to offset many of those expenses come tax time. Personal chefs can earn six figure incomes if they operate from a commercial kitchen AND have the client base to support the additional overhead. Instead of spending one day for one client, as with a traditional service, working from a commercial kitchen allows you to maximize your hours spent, and you can generate far more meals for far more clients. Yes, your overhead is larger, but the offset is in your advantage though the number of meals made within a given time period. While a commercial kitchen is a key ingredient to earning the big bucks, don't think you'll start from day one in a commercial kitchen. That's a discussion for another day, but the option to utilize a commercial facility is not one to take lightly, and absolutely means larger, and steady overhead to consider.

