

Programs At A Glance

Culinary
PERSONAL
CHEF
1-2-3

Personal Chef 1-2-3 is a 204 page instructional manual taking you through each and every required step in order to start and operate a successful Personal Chef Service - full time or part time. Data drive is included containing 68 vital files for use within your business. Average completion time: 2-4 weeks. Personal Chef Certificate available. This program is available for use in higher education situations, usually as an elective.

Culinary
DINNER PARTIES
& TEACHING
1-2-3

Dinner Parties & Teaching 1-2-3 covers every aspect of starting and offering a Dinner Party Service, which can be full time, but is usually conducted as a part time venture. This 164 page manual walks you through how to set up, market, price and all elements required. Data drive is included with vital business files. This system also teaches you how to be an instructor dealing with culinary based classes and exercises.

Culinary
COMMERCIAL
KITCHENS
1-2-3

Commercial Kitchens 1-2-3 is a one-of-a-kind collection of all things commercial kitchen, assembled in a 180 page reference guide and instructional manual. How to's for set up, rent, build, lease, employees, marketing, layout, other revenue sources plus many more important topics. A must-have manual if you are considering upgrading to a commercial kitchen. Data drive is included with vital business files.

Culinary
PERSONAL CHEF
CERTIFICATE
SERIES

The Personal Chef examination series allows an individual two important elements. First, this is a great way to insure that the processes, methods and operations you use are solid, accurate and in step with national standards for a successful business. Second, the Personal Chef Certificate is a great marketing tool for your portfolio inclusion. Also, some professional organizations require a certificate for membership.