



TIPS TO HELP YOU BOOK A PERSONAL CHEF

Here are some helpful guidelines for hiring a personal chef:

- ❑ Ensure your chef has food hygiene qualifications - proof that they can handle food safely.
- ❑ Check your chef is insured to cook in your home/or venue of choice.
- ❑ Agree a fixed budget upfront.
- ❑ Plan the menu together - ask for food tasters ahead of your party. Not all personal chefs provide this service, but no harm in asking.
- ❑ Make sure you receive the booking confirmation in writing. This should set out all the requirements, menu and the fixed price.
- ❑ Stick to the terms and conditions, eg pay the deposit on time, to ensure your chef is actually booked for your party.
- ❑ Run through the menu and procedure when your chef arrives, then leave the chef to crack on with the meal preparation. Tempting as it may be to keep nipping in the kitchen to ask questions about the food, it's best to leave the chef to work to his/her timetable - this ensures you sit down to the meal in time!

Follow these simple rules and you'll find using a personal chef is a fantastic experience.
