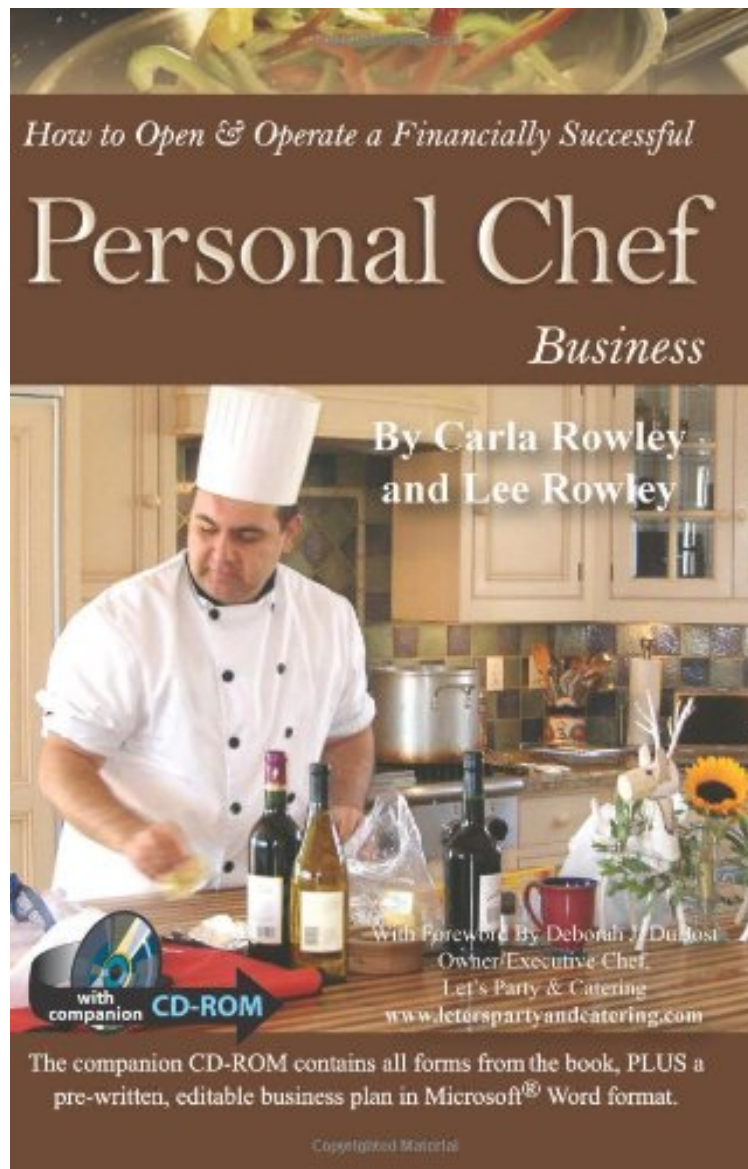


# How to Open Operate a Financially Successful Personal Chef Business: With Companion CD - ROM

Carla Rowley, Lee Rowley  
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**Carla Rowley, Lee Rowley : How to Open Operate a Financially Successful Personal Chef Business: With Companion CD - ROM** before purchasing it in order to gage whether or not it would be worth my time, and all praised How to Open Operate a Financially Successful Personal Chef Business: With Companion CD - ROM:

1 of 1 people found the following review helpful. Very little applicable info  
By Drosselmeyer  
The author spends far too much time discussing what are essentially elements of catering and not personal chef services. Much of what she talks about would require extensive licensing and inspection as well as insurance. No aspect of business specific needs is addressed (business matters that only apply to personal chefs). She only discusses food items and utensils, not licenses, rules, or regulations to investigate. The list of items she says should be part of a traveling cooking kit is so extensive you would need a minivan to transport it. I'm not exaggerating for effect. Most of what she suggests should be carried is at best nonsensical. An entire section is dedicated to employee hiring (what?) and another on web development. Both are unnecessary. I've been a professional cook and chef for 16 years and was looking for some pointers for switching over to a private practice. Skip this book.  
0 of 0 people found the following review helpful. Not exactly what I was hoping for.  
By SRSI  
did not find this to be very helpful. It's got the most basic of information on what businesses are and I needed more guidance on how each cook day at a client's house is best set up. It provides nothing on that. The best thing it had was a list of must-haves (appliances, cookware, spices). Other than that, I would not recommend.  
0 of 0 people found the following review helpful. Five Stars  
By Mikeeidie  
Given as a gift and it was greatly appreciated for it's wealth of information.

According to the U.S. Department of Labor one of the fastest growing segments of the food service business is providing professional personal chef services. Personal chefs can expect to make between \$100 and \$400 a day every day. Until recently having a chef prepare food for you and your family was considered a luxury for only the wealthy. Today, many individuals and families have discovered that a personal chef service is an affordable, time saving, and healthy alternative to the stress and time constraints of working to put a wholesome, economical, and tasty meal on the table every night. A personal chef offers a professional service of meal preparation. A client's individual tastes drive the creation of their customized menu. These personalized meals are prepared either in the client's home or your catering kitchen and then packaged, labeled, possibly delivered, and stored in the refrigerator or freezer. Most services include complete grocery shopping, customized menu planning, and storage in oven/microwavable containers.

How to Open and Operate a Financially Successful Personal Chef Business is a clear, concise book that provides some very essential information for anyone looking to start their own chef business. Offering perfectly-outlined steps and procedures, this book will take you from building up your client base all the way to financial planning and success in the personal chef business. Based on my accumulated experiences from 13 years of culinary service, I view this book as a must. --Chef Justin Basta Personal Chef and Owner of Couture Party Foods [chefjustinbasta.com](http://chefjustinbasta.com)  
About the Author  
Carla and Lee Rowley are professional writers who have more than a decade of experience in the personal insurance industry. Carla has spent years with a national multiline insurance company, working to ensure that policyholders obtain the appropriate coverages at the best prices for both commercial and personal lines. Lee has spent years building the regulatory compliance division of a growing personal lines insurance company, working with state regulators on key issues affecting the insurance-buying public.