



JoAnna Minneci  
Chef/Owner

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## First Time Having A Personal Chef ?

If this is your first time having a Personal Chef cook for you, here's some information to make you more comfortable, and to help you know what to expect when I come over. I will take care of everything: Planning, Shopping, Preparation, Cooking, Service and Clean-Up. All you need to do is give me a kitchen where I can cook!

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### *Timing*

I make everything from scratch, in your home. For a typical Personal Chef session, I will arrive approximately three hours before service and will be finished within 2½ hours after service. For example, if you would like dinner on the table at 6:30, I will arrive at 3:30 and be ready to leave by about 9:00. For a formal, multiple-course dinner, I'll arrive approximately 3½ hours before service. Serving of a four-course meal usually takes about 1½ hours, and I will be finished doing all the dishes and loading my truck about 2 hours after that. (I arrive at 3:30pm, I'll serve dinner at 7pm, clear dessert by 8:30, and be ready to leave around 10:30pm. (This will vary with your menu, the number of guests and whether or not I require an assistant.)

### *Groceries*

I will typically purchase all the ingredients necessary to make everything we agreed upon. You will keep any remaining ingredients, which you can use at your leisure, or which I'll use the next time I come to cook. If you already keep a well-stocked pantry (milk, eggs, butter flour, oil, onions, etc.) and you'd rather that use what you have on hand, just let me know. If you need me to buy more of anything, just call & I'll bring it with me. (I always do my shopping on the way to your house anyway: See below for a convenient shopping list.)  
Equipment: I bring my own knives, and all the tools & utensils I'll need. I often use your mixing bowls, cleaning equipment, wraps & foils and pots & pans.

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If you have any questions or concerns, please don't hesitate to contact me.

If you'd like me to pick up anything, an easy-to-use list can be found on my website:

<http://ChefJoAnna.com/shoppinglist>

### *Service*

I will present one serving of the entrée of your choice on dinner plates for everyone eating that night, and the rest will be packaged and refrigerated or frozen for later. Each package has a label with reheating instructions (if necessary). We can discuss the way you will be eating the remaining meals, whether family style or individual servings, and whether you'd reheat in a microwave, toaster oven, or conventional oven. I'll get whatever you need, and you can simply reimburse me for the costs.

#### *May I please ask that you take care of these few preparations before I arrive:*

- Please remove all your household dishes, glasses, silverware and pots & pans from the sink, dish drainers and the stove.
- Kindly remove any fragile, heirloom or keepsake items, as well as countertop decorations so they won't be damaged and to free up work space.
- Please consolidate the items in your refrigerator and freezer so that I'll have space to store your food safely.
- Please empty your dishwasher before I arrive. If the machine is empty, I will rinse your dishes, load them into your machine, add the soap and start it. (Otherwise, I'll stack the rinsed dishes by the sink.)