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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!

Timing: I make everything from scratch, in your home. For a typical Personal Chef session, I will arrive approximately 2 1/2 hours before service and will be finished within two hours after service. For example, if you would like dinner on the table at 6:30, I will arrive at 4:00 and be ready to leave by 8:30. For a formal, multiple-course dinner, I'll arrive approximately four hours before service. Service of a four- five- or six-course meal usually takes about 1 1/2 hours, and I will be finished doing all the dishes and loading my truck about 2 1/2 hours after that. (I arrive at 3pm, I'll serve dinner at 7pm, clear dessert by 8:30, and be ready to leave around 10:30. (This will vary with your menu and the number of guests.)

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, olive oil, 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'm going to the store anyway: See below for *my fax-back grocery 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.

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) Most of my clients prefer that I use single-serving, reusable/disposable containers to package food for the remaining meals. If you would like me to obtain these containers for you, please let me know, I can often get them at a discount.

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. After your meal I will rinse your dishes, load them into your machine, add the soap and start the cycle. I will also use it as a drying rack for hand-washed items.

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

My Fax-Back Grocery List can be found on my website:
<http://ChefJoAnna.com/faxback.pdf>