Frequently Asked Questions

Do I need a Personal Chef?
If you are fed up with frantic dinners, poor food choices, commercial frozen foods laden with preservatives and sodium – yes.

If your busy lifestyle doesn’t allow you the time to plan, shop and prepare healthy and delicious meals for you and your family – yes.

Can I afford a Personal Chef?
Yes, using the services of a personal chef can be very affordable. In fact, it can save you money. Take out your pencil and figure out how much your time is worth. Consider the financial and health costs of poor food decisions. Think of the foods that often go to waste in your refrigerator.

Prices vary with the quantity and frequency of the meals provided. Special foods/diets may affect the cost.

Tell me the difference between a Personal Chef and a Private Chef?
A Personal Chef works for quite a few clients. Typically, a Personal Chef visits the home of one client each day and prepares multiple menus for a week or two. This is a great dinner-time solution for busy couples and families who don’t always have the time to eat healthy.

A Private Chef is an employee of an individual or a family. Private Chefs do 100% of the meal preparation. This type of service is typically very expensive.

How do you put together a menu?
I take a detailed assessment of how you and your family like to eat. We talk about favorite foods, food you dislike, health issues, nutritional concerns, etc. Prior to each cook date, I will send you a proposed menu with a variety of choices. It is as easy as can be.

Why do you cook in my kitchen?
Cooking in your kitchen serves a variety of purposes. Using proper cooling techniques, your meals are packaged and stored when they are as fresh as possible. If a Personal Chef cooks the food off-site and transports it to your home, this qualifies the service as catering and requires an expensive commercially-certified kitchen. By cooking in your kitchen, transportation is eliminated and safe, healthy meals become affordable.

Do you bring your own equipment?
I bring my own “kitchen” – pots, pans, kitchen utensils and cleaning supplies.

How long does a Personal Chef service take?
It all depends on the menu that you have chosen.

How are your meals packaged?
Your meals can be packaged individually or family style, depending on your needs.

How long can I store the meals?
I go to great lengths to buy only the freshest foods. Fresh fish entrees should be eaten within 24 hours. Other refrigerated entrees/sides (35-38 F) should be eaten within five days, depending on the food type. Frozen entrees, do not have an unlimited shelf life. Most frozen entrees should be consumed within 60 days to assure maximum flavor.

Do you provide the containers?
Yes, it is important to have uniform-sized containers that are tightly sealed and are of a high quality for both storage and reheating. This is built into the cost of your service. If there is a menu item that you would like cooked or stored in a personal casserole or baking dish, this can always be arranged.

Is re-heating difficult?
No. Clear and easy directions are on each container. A menu with all of the instructions is also provided with each service.

What about dinner parties?
You can arrange your own personal chef for any event. Imagine the fun of being able to enjoy an event or party in your own home. While you are busy enjoying your guests, I will be in the kitchen creating a fabulous feast for all.

Can I give a Gift Certificate?
Of course. Gift certificates are available for private and group lessons and private chef services. A Gift Certificate from Seasoned to Taste is a great solution for new parents, new homeowners, anniversaries, birthdays, weddings, get well gifts, client and employee appreciation.

What geographical areas do you cover?
Have food – will travel. The majority of my clients are in Fresno, Clovis and Madera Counties. I will travel to outlying areas, however a mileage surcharge may apply.

Great! What’s the next step?
Contact Seasoned to Taste for a consultation at no charge. To find out what is involved, go to Getting Started.

For questions, please call (559) 266-6254 or visit www.SeasonedToTaste.com