

Frequently Asked Questions

1/ What's the difference between hiring a personal chef and hiring a catering company?

When hiring a personal chef, you pay for a professional that will go shopping, prepare the meal or meals in their client's particular needs, desires, and dietary requirements. The chef will clean after and go home. Personal chefs have no obligation to provide plates, silverware, utensils, and/or glassware. Unless it is arranged otherwise.

On the other hand, catering companies to some degree will provide absolutely everything from silverware to tables to decoration.

Keep in mind you hire a personal chef to cook for you not for organizing your event.

2/ Is having a private chef or a personal chef right for me?

We all have to eat; it's just a question of how. How important is it to have freshly prepared, custom-made meals ready at your convenience? How would you like to allocate your money and time? To searching, shopping, and preparing food? Most people hire a personal chef because they don't have the time or desire to cook. A personal chef will either drop off a few days' worth of food or come to your home and cook a few meals for the 'fridge. If you'd like someone cooking fresh food for you in your home anywhere from 2-5+ days a week, you should hire a personal chef.

A Private Chef is a bit different because they are typically "Private" and employed full time, exclusively for one client. This isn't just for celebrities! Business professionals, expecting parents, people with dietary concerns, and everyday working families all benefit from chef services. If you're tired of take-out, consider how a chef would be a great investment for you and your health.

3/ How does the chef know what to cook?

There is an initial consultation, you and the chef will go over what you would like from your chef service. There are important things to consider such as your likes, dislikes, preferences, dietary restrictions, and allergies in planning your menu. To ensure the best chef-client fit, we ask that you complete a chef-client questionnaire; this allows us to match you with the chef that's best equipped to handle your specific situation and menu requests.



4/ Can I choose what I want to eat from a menu?

Of course! You can choose what you want to eat or if you are not sure, chef Israel will tailor a menu accordingly to your needs.

5/ How do you determine the budget for these events??

The budget for each party is unique depending on the guest count, style, size, and complexity of the menu. Your total will consist of a service fee and a grocery budget. The service fee is what a personal chef charges for services and labor. The average grocery budget is between \$50–100 per person. Your chef can create an estimate for you once details of a menu are discussed. He will then present you with a final budget for approval, ask for a deposit, and perhaps agree to an event contract.

6/ What type of ingredients do you use?

Chef Israel only uses the highest-quality ingredients for your meals. All ingredients are sourced from local farms, markets, and specialty stores.

7/ Is there anything I can do before your visit?

Have your kitchen counters free of clutter, your sink cleared, and space made in your refrigerator, dishwasher, and freezer.

8/ Do you offer in-home or online cooking classes?

Yes! Details are available in www.chefisraelmora.com

My most booked classes are:

- Paella 101
- Sourdough & Pizza
- Ceviche
- Spanish Cuisine
- Pasta 101

9/ Do you have servers?

Yes! I maintain a network of skilled servers and bartenders that I can staff for your event. The typical pay rate for servers is \$35 per hour and for bartenders, \$50 per hour.