



RESPONSIBILITIES OF YOUR CHEF

The following is a list of typical responsibilities that you can expect when you hire a chef from CRAVE TCI. These responsibilities will vary depending on the type of job. The number of staff employed, the number of guests and of course any other specific requests. However, unless otherwise stated your chef will typically be responsible for the following:

1. Planning menus (liaising with you or your guests before the job starts and agreeing menu plans)
2. Managing special dietary requests
3. Agreeing & managing a budget for food
4. Food provisioning/shopping
5. Keeping kitchen spotlessly clean
6. Washing up
7. Adhering to Food Safety Standards and any other relevant codes of practice
8. Emptying rubbish during and at the end of every day

For the chefs only – if you want your chef to be responsible for setting the table and serving food then it is best to make this clear when you brief us. We can provide chefs who are happy to help with service but it depends on how many guests the chef is cooking for and how formal you want the dining experience to be. For informal dining the chef can help to set the table, serve and clear the food (for up to approx. 10 guests) but for more formal dining and for more than 10 guests we recommend the chef has additional service staff to help lay the table, serve and clear which CRAVE TCI can provide.

UNIFORM

Our chefs will wear a clean white, black or navy chefs jacket with black trousers and black flat shoes. If you would rather your chef wear's full chef's whites then please let us know.

EQUIPMENT

Our chefs will bring their own knives to a job and for short term jobs and they will do their best to bring any specific equipment that that they need. However please bear in mind that certain food requests are dependent on certain equipment being available and for short term jobs the chef may not always be able to bring the relevant equipment with them.



FOOD PROVISIONING & BUDGETING

All of our chefs will take time to discuss you and your guests specific food likes and dislikes and any dietary requirements. They will then prepare a menu plan in accordance with you and your guests needs. Most of our chefs take pride in using ingredients that are local and in season.

If the chefs are given flexibility to use ingredients that they find fresh in the market on that day then often you will end up with some of the best tasting dishes, even if you have not planned for them! CRAVETCI recommends the clients discuss and agree a food budget with the chef at the same time as discussing the menus and always in advance or on the first day of the job.

For short term jobs we recommend that an allowance for the food should be given to the chef up front and our chefs will keep a record of all food purchases, keeping all receipts.

All groceries purchased by CRAVETCI Chefs will be added a 15% Shopping Fee. At the end of each week we recommend the Chef runs through the balance of the food budget with you (with all receipts present) and that you agree a suitable additional amount for the following week if necessary.

Chefs should not be expected to pay for food out of their own pocket.

FOOD WASTAGE

We encourage all our chefs to avoid wasting food, however we know that in some circumstances it's difficult to avoid wastage. We ask that you discuss these sorts of things directly with your chef up front so that wherever possible your chef can be creative and resourceful in using up ingredients already available to you.

CRAVE TCI FEES

Our full terms of business and details of our fees are available under our Price Guide.

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Welcome to Turks and Caicos your home away from home. A new joint partnership of local knowledge and Swiss perfection serving discerning clientele

Sublime food, carefully prepared by our Internationally trained Chefs in your home, private condo or villa. We pride ourselves on taking a fresh, healthy, organic approach and use local ingredients and cook from farm to table

From Michelin star cuisine to family cooking we have a range of chefs available to create mouth-watering meals for you and your guests. We can find you a chef for the whole season, a few months or weeks, or for one or two special meals.

From a romantic dinner for two or a memorable evening dinner party with family and friends. For a carefree stay we can offer special weekly rates. Our chefs can easily accommodate any special dietary requirements.

Please see our sample menus which are designed to give you a idea whilst other menu's can be tailored to your individual needs.

We are happy to cater for all groups sizes plus your favourite meal style, from homely food to exquisite gourmet dinners.

As our chefs come from all over the world and have international experience, they bring their own skills set and unique cuisine art to take you on a culinary adventure.

