

TASTY FORK, LLC. - PERSONAL CHEF SERVICE

FREQUENTLY ASKED QUESTIONS (FAQ)

Is Tasty Fork a catering company? No, Tasty Fork, LLC. is a personal chef service. Personal chefs do not have to hold the same type of license that a caterer has to have. Caterers prepare food off-site and because they are traveling with prepared food, they require to be registered with the Department of Business and Professional Regulations (DBPR). Personal chefs are required to prepare and cook all food on-site in the clients kitchen. Personal chefs also do not keep an inventory of food. Whether for weekly ready to heat meals or chef events, all food is bought fresh the day before your chef visit. Tasty Fork is not a food delivery company. Tasty Fork does not set up tables, chairs or any other equipment.

Is there a minimum for personal chef events and to be on the schedule for weekly ready to heat meals? Yes, there is a minimum. Please contact Tasty Fork by email or facebook message to talk about the requirements.

What zip codes does Tasty Fork service? 32233 (Atlantic Beach), 32266 (Neptune Beach), 32250 (Jax Beach), 32082 (North/East side of Ponte Vedra Beach), 32225/32224/32246 (Jacksonville). If you live outside of these zip codes (depending how far away), a travel fee will be added to each chef visit. *Contact for distance restrictions.

What does Tasty Fork require if I am scheduling a chef visit? Please have a working stove and oven. Make sure there is plenty of clear counter space for prepping food and that the kitchen sink is clear of dishes and debris. Also have plenty of space in the fridge for storing the food whether while cooking or to store the weekly ready to heat meals. If you on the schedule for weekly ready to heat meals, you should also have oven safe glass storage containers which will keep your food fresh longer than plastic Tupperware. Make sure you have cleaning supplies under your kitchen sink for cleaning up the kitchen after cooking is completed. Tasty Fork does clean up any mess in the kitchen that was made during the cooking process. If Tasty Fork is cleaning up the main serving area after a chef event, a cleaning fee may be added to the overall chef fee.

Does Tasty Fork have a cancellation policy? Yes, Tasty Fork requires a 24 hour notice for chef events or scheduled weekly ready to heat meal clients. All food is bought the day before by Tasty Fork and if you end up cancelling there is now an inventory of food that cannot be used for other clients. Tasty Fork reserves the right to ask for an upfront deposit for estimated food cost that will be deducted from the total bill for that chef visit.

Who provides the equipment for personal chef service? Tasty Fork will provide the cooking equipment such as pots, pans, sheet pans, cutting boards, mixing bowls, cooking utensils, etc. If you are scheduling weekly ready to heat meals you will need oven safe glass containers. If you are hiring Tasty Fork for a chef event, you will need to provide serving plates/dishes, bowls, cutlery, serving trays, etc. If your menu requires food to be cooked on a grill, you need to provide the grill and make sure it has plenty of propane and is properly cleaned and ready to go.

How much of a notice is required if I am hiring Tasty Fork for an event? Tasty Fork requires a two week notice to check schedule availability and for menu writing. Tasty Fork only schedules chef events on Fridays/Saturdays. If your food is set up buffet/self serve, then Tasty Fork can feed up to 50 people. If the food is coursed out (plated and served), then Tasty Fork can feed up to 12 people (up to 5 courses-soup, salad, appetizer, entree w/sides & dessert).

Does Tasty Fork provide bartending services during events? No. If your event requires a bartender, it is required to make arrangements with a third party company for this type of service.

If I am on the weekly ready to heat meal schedule, what determines what day my chef service will be on? The more meals you get the earlier in the week your scheduled chef day will be, IF THERE IS AN OPENING in the current chef schedule. Tasty Fork clients normally rely on food being provided because of not having the time to cook for themselves, so it makes sense that if a customer is getting four-five meals prepared a week that they should get the days earlier in the week (Monday or Tuesdays/if available). If customers are getting less than four meals, they don't rely on Tasty Fork to provide a full week of food so later in the week (Wednesday or Thursdays/if available) make more sense because you are either cooking on the other nights or going out to restaurants to supplement your other meals. Tasty Fork schedules weekly ready to heat meals Monday-Thursday.

Does Tasty Fork schedule chef events or clients that want weekly ready to heat meals on Sundays? No, Tasty Fork does not schedule any chef events or clients on Sunday. Normally Sundays are left open for shopping for the Monday client.

Does Tasty Fork charge a fee for the food shopping or mark up the prices from the grocery store shopping? No. The goal of Tasty Fork is to give you relief from the grocery stores. The competition will either have you do the shopping or they will do the shopping for you and will charge you a shopping fee for this service. Tasty Fork never up charges the receipts from grocery stores or charges a fee for doing the grocery shopping for you. All receipts will be given to the customer and you just reimburse the food receipts and the agreed upon chef fee for the visit.

What type of payment does Tasty Fork accept for personal chef service? Tasty Fork accepts cash or a check made out to Tasty Fork, LLC. with chef service in the memo. Tasty Fork does not accept credit cards.