

# Jaime's Personal Chef & Catering Services Meal Prep Agreement

## BACKGROUND

Welcome to Jaime's Personal Chef & Catering Services! Getting food on the table requires planning, shopping, cooking, precise timing to get hot food on the table, and clean-up afterward - almost three hours of your day! Takeout is an easy alternative, but not always healthy and limited if you have food allergies or specific dietary restrictions. That's where I come in! I provide personalized meal preparation services, planning menus, grocery shopping, cooking, packaging, and labeling healthy meals in the comfort of your own home. I also provide heating instructions and clean up upon completion. My goal is to provide delicious, stress-free meals tailored to your dietary needs and preferences, using fresh, healthful, and tasty ingredients. I take the quality of ingredients seriously and look for local products whenever possible. I can cook various cuisines and accommodate dietary needs like Gluten-Free, Low Carb, Low Sodium, and more. Below is how it works.

## SHOPPING

I will shop for groceries at your preferred store, whether it is Shoprite, Whole Foods, Wegmans, or Decicco's. The supermarket of your choosing. It's all depending on your location and preferences. Any dietary needs or lifestyle preferences for the client will be accommodated (such as gluten free, vegetarian, organic, soy free, and sodium restrictions). There may be times when due to availability and/or quality of products that menu items will change after menu approval. The client will be notified of those changes. The client is responsible for the cost of groceries which I will provide you with the receipts for groceries at the end of the cook day.

## MEAL PREPARATION

I will prepare and package your meals in your home, using fresh and healthy ingredients. Items will be clearly labeled and placed in the client's refrigerator. Instructions for how to properly Heat & Eat the packaged food will be left for the client

## PRICING

Instead of charging per dish, the client will only be billed for my time plus the cost of groceries. My pricing structure is as follows:

- ✓ I cook for up to 6 people per cook day \$350 (the price does not decrease because there are less people as that is my cook day rate)
- ✓ There will be an additional charge of \$35 per additional person.
- ✓ There will be an additional charge of \$35 per additional dish outside of the 5 meals per person
- ✓ The cost of groceries is the client's responsibility and receipts will be presented to you at the end of the cook day.

Pricing includes the following:

- Menu planning for each cook date
- Grocery Shopping
- Meal preparation in the safety of the client's own home
- 5 Healthy Meals
- Packaging and labeling of each dish
- Heating and serving instructions provided
- Leaving the client's kitchen clean

## **MENU PLANNING AND APPROVAL PROCESS**

After booking your cook date, which should be 1 week prior to your cook day. I will:

- Submit a personalized menu for your approval or modification within 24-48 hours
- Provide a detailed menu and shopping list for your review, allowing you to indicate any ingredients you already have in your pantry within 24-48 hours
- Finalize the menu and shopping list based on your feedback

Once complete, I'll take care of the rest, and I look forward to seeing you on your scheduled cook date!

## **PAYMENT**

- A Chef fee of \$350 is required to hold your cook date (No later than one week notice). This fee is non-refundable if **you** cancel.
- Payment for groceries is due at the end of the cook day (no later than 8pm)
- Late payments after 8pm will incur a \$35 late fee
- Accepted forms of payment is cash, check (payable to JPCCS Inc.), or Zelle sent to 914-771-0540 JPCCS Inc.