

SUPER CHEF to the Rescue

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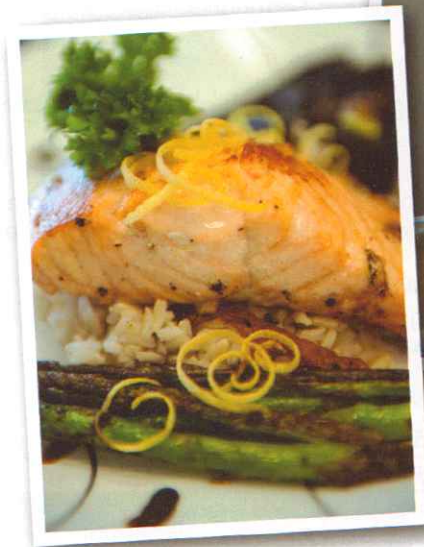
Tim Stewart may not wear a bright red cape or fly counter-clockwise around Earth to travel back in time, but he is the guy in the big white hat saving families 15 to 20 hours per week in the kitchen.

His secret ingredient for saving busy families precious hours? Himself! Stewart has been a personal chef for 10 years and runs his own successful company called Chef Chez You – a business inspired by the value of families sharing the evening meal together.

"My job is to create meals for people who are time-strapped," says Stewart confidently. "I come and cook so a family can sit down and enjoy a meal together, talk about their day, and share a moment without spending hours and hours in the kitchen."

Stewart's efforts to save the dinnertime experience is often considered nothing short of heroic by modern families who are constantly on-the-go, struggling to book off a daily dose of quality family time amidst hectic work schedules and the kids' extracurricular activities. Indeed, client testimonials regularly include the term "lifesaver" when describing Stewart's effect on a household.

In August 2010, Tim attended the USPCA National Conference in Denver Colorado and was voted "Personal Chef of the Year" by his fellow chefs from across North America.



But saving time isn't Stewart's only super power. He also continually brings families nutritious (and delicious!) food options, so they can avoid the convenient fast-food standby. Imagine coming home and sitting down to a plate of spicy macaroni and cheese with roasted tomatoes, or a slow-roasted chicken with an orange ginger honey glaze, served with corn on the cob – that's just a little taste of what Chef Stewart's culinary talents are capable of.

"When I come to work with a family, we sit down and have a one hour interview," Stewart reveals. "They complete a survey that talks about their likes, dislikes, food allergies and diet specifications. Then I come up with appropriate accommodations for their requests." By having the luxury to design their own personalized menus, families can retain the ability to modify their menu on a weekly basis, thus keeping things flexible and healthy. Stewart then creates the meals right in the clients' kitchen and packages portions suitable for the freezer, leaving families ready-made meals that require only 10 to 15 minutes to heat up. And the best part? Stewart does the dishes too, as well as all the necessary groceries! Supper couldn't be simpler if it tried!

Chef Chez You also offers intimate dinners for two, ideal for anniversaries or romantic date-nights, as well as cooking for cocktail parties, elaborate dinner functions and brunches. "We also offer gift certificates," notes Stewart. "Which are really great if someone wants to give a unique wedding or maternity gift, or something useful to a person just getting out of the hospital. We cook for all sorts of occasions."

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The standard two week meal service for two people starts at a reasonable \$325. For many, a reliable personal chef may be the key to rescuing the family dinner tradition once and for all, while freeing up a little extra time each week and keeping food easy, healthy and above all, tasty! □

www.chefchezyou.com

