VACATION CHEF HANDOFF / 01

BUILD THE TRIP AND MEAL-MOMENT BRIEF

Use neutral labels. Keep names, addresses, booking details, health information and access codes out.

A helpful preparation resource from PickYourPro.ai. Fill in digitally or print. Keep your completed copy private.

Trip A / arrival and departure windows / no lodging details

Approximate party size / adult-child mix if relevant / no names

Meal Moment A / date or window / preferred service style

Meal Moment B / date or window / preferred service style

Non-sensitive menu direction or experience goal / no health details

Schedule dependency, change window or open question

Preparation only. Not menu, handling, storage, cooking, sanitation, allergy, nutrition, medical, kitchen, lodging, permit, credential, contract or legal advice. Keep private trip details out.

VACATION CHEF HANDOFF / 02

MAP KITCHEN, SHOPPING AND ACCESS QUESTIONS

Ask the chef and property contact to confirm details privately. Do not assess equipment or give handling instructions here.

Kitchen A / information available / question for chef assessment

Equipment, workspace or property question / private follow-up role

Shopping responsibility / chef, guest or third party / confirmation

Delivery receipt, unavailable item or substitution responsibility

Arrival access and property-contact role / no address or code

Parking, loading, waste, cleanup or property-rule question

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VACATION CHEF HANDOFF / 03

CHECK THE ARRIVAL-TO-DEPARTURE HANDOFF

Tick what is organized. These checks do not establish food safety, kitchen readiness, suitability or permission.

- [ ] Trip and meal-moment labels are neutral and consistent
- [ ] No name, address, booking detail, access code or health detail is included
- [ ] Kitchen information is a question for professional review
- [ ] Shopping, substitution and delivery roles will be confirmed
- [ ] Arrival, access and property-contact roles will be confirmed
- [ ] Preparation, service and cleanup scope will be written
- [ ] Chef-provided records and question contacts will be identified
- [ ] Departure handoff, open items and schedule changes will be written

Trip, meal-moment or party-size question still open

Kitchen, shopping, delivery or access question still open

Service, cleanup, record or departure-handoff question still open

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VACATION CHEF HANDOFF / 04

QUESTIONS FOR A VACATION CHEF

Ask every chef the same trip, kitchen, shopping, service and handoff questions.

Trip: how will dates, meal moments and party size be confirmed?

Kitchen: what property information and private review do you need?

Shopping: who handles purchasing, delivery and substitutions?

Service: what arrival, preparation, service and cleanup are included?

Records: what menu, label, instruction and handoff records are provided?

Terms: how are changes, third parties, closeout and exclusions handled?

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VACATION CHEF HANDOFF / 05

COMPARE THE SAME VACATION-CHEF BRIEF

Use Chefs A and B with the same non-sensitive Trip A brief. Clarify different property or service assumptions first.

Chefs A / B / proposal references / discussion dates

Trip window, meal moments, kitchen review and access - A / B

Shopping, delivery, service, cleanup and chef records - A / B

Schedule changes, complete terms, exclusions, handoff and fit - A / B

READY TO HEAR FROM PROS?

Create an account on PickYourPro.ai only if you choose, then start a Private Chef request for vacation-chef support. Share a non-sensitive trip-window, meal-moment and responsibility brief so participating pros can compete with proposals. Compare shopping and delivery roles, onsite scope, timing, handoff, complete terms and fit. A private kitchen, property and dietary-needs conversation may be needed before a final proposal.

One request. Every pro's best offer.

Start a request

Participation varies. A private kitchen, property and dietary-needs conversation may be needed before a final proposal.

Planning guide: https://www.pickyourpro.ai/services/private-chef/vacation-chefs

FoodSafety.gov: Tips for Meal Kit and Food Delivery Safety (official reference)

FoodSafety.gov: Four Steps to Food Safety (official reference)

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