



The Client Kitchen Code:

The Client Kitchen code is A Perfect Plate's guideline to client kitchen etiquette. The code allows you to build a mutually beneficial relationship with your culinarian. Please be advised that while your culinarian is there to bring you the best experience, they cannot do so without you. Please be open and honest with your culinarian. Please reference or new COVID protocols for more information.

1. **Please have your kitchen cleaned and ready to use upon arrival of your culinarian. Our culinarians will arrive 15 minutes early, at their expense.**
2. **Please have a standard useable set of non-stick cookware, cutting board and sharp cutlery. Some culinarians may use their own utensils but will seek your authorization prior.**
3. **Please be mindful and have any frozen foods defrosted prior to your culinarians arrival unless otherwise discussed.**
4. Please be prepared to discuss your dietary needs, restrictions, and expectations. If you select a free menu design, please be prepared to obtain the necessary ingredients for your meals.
5. Please understand that the culinarian will not discard anything in your home, however they will alert you to expired or unusable products. Due to strict guidelines, our culinarians cannot prepare items for you if they are past the expiration date.
6. Our culinarians have a genuine enthusiasm for good food, good technique, and culinary advancement, so if there is something you want to try. Let them know!
7. We will leave the kitchen as we found it.
8. We welcome collective criticism from your clients and look forward to serving them with pleasure.
9. Our culinarians will show respect for the food, for you, and for your family and guest. Ultimately, it's your kitchen but please allow them to kindly do their job.
10. Our culinarians will rotate product properly, practicing FIFO (First In, First Out). They will confirm with you if you are ok with discarding products when no longer useable or running low.
11. Our culinarians will never throw product out due to over-prepping. It's your food and they will be mindful of your budget and your time.
12. Foods will always be prep fresh products daily.
13. We are fast, but not sloppy. We will leave your home in the order in which you found it (minus the dishes).
14. We will follow established safe holding temperatures and verify that your products in that are hot or refrigerated are at temp. We sanitize everything that comes in contact with food, ie. thermometers, utensils etc.
15. Our culinarians are there to serve you and your guests. Your privacy will be respected.