

# FIRST CLIENT INTERVIEW SCRIPT + CHECKLIST

## Become A Personal Chef™ Resource Library

Use this for discovery calls and onboarding interviews.

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## SECTION 1 — Opening Script

### **Chef:**

“Hi, this is [Your Name], your personal chef consultant. Before we dive in, I’d love to learn about your food goals and see if my services are a good match. Sound good?”

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## SECTION 2 — Core Interview Questions

Ask all of these.

### **1. Why are you looking for a personal chef right now?**

(Convenience? Health? Family? Stress?)

### **2. Have you used a personal chef before?**

- What did you like?
- What didn’t work?

### **3. What’s your weekly schedule like?**

(Helps determine serving sizes + reheating needs.)

### **4. Do you have any dietary needs or preferences?**

List all restrictions / allergies / dislikes clearly.

### **5. What does a perfect week of meals look like to you?**

### **6. How many people are we cooking for?**

Include ages & preferences.

## 7. What's your kitchen setup like? (Checklist)

- Clean counters
- Functional stove/oven
- Sufficient pots/pans
- Cutting boards
- Refrigerator space
- Freezer space
- Storage containers
- Accessibility / parking

## 8. What service frequency do you prefer?

- Weekly
- Bi-weekly
- Monthly
- As needed

## 9. Budget Expectations

“Many clients fall between \$X-\$Y weekly. Where would you be comfortable?”

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## SECTION 3 — Red Flags (Note discreetly)

- Unreasonable expectations
  - Price resistance
  - Chaotic household
  - Major communication issues
  - Wanting last-minute service
  - Disrespect toward previous chefs
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## SECTION 4 — Closing Script

“Thanks for sharing everything with me — based on what you've told me, I can definitely put together a custom plan. I'll send over a proposal with options and next steps. Does that sound good?”

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