

Thank you for choosing Derrick Hall also known as Chef Derrick as your personal chef service.

The business policy statement is furnished to clients so they are aware of how the personal chef service operates. A tremendous amount of time planning, researching, communicating and executing this personal chef service was incorporated in the development of this personal food service. Please be aware by using and/or booking any service with Chef Derrick you are agreeing to our terms of service.

Chef Derrick offers new clients a one (1) week trial of the personal chef service to help each client determine if this service would accommodate their personal needs. The client will be required to pay the non-refundable one (1) week trial service in full once the agreement is signed.

Your personal chef will come to the client's home **on the designated day** to deliver the meals.

### **Meal Plan:**

You will receive six (6) meals (3 different meals, 2 servings each) each week for \$138 per week (\$23 per meal).

These prices include the cost of organic ingredients, grocery shopping, menu planning, cooking, packaging meals, labeling meals, and deliveries, etc...

### **Changes / Cancellations:**

Chef Derrick requires three (3) days advance notification from the client of any cancellations.

***Note: Clients must notify the personal chef ahead of time if they are any concerns with a particular ingredient(s) used in certain meals. This advance notice would allow the personal chef additional time to offer a substitution.***

For catering, any cancellations of the service contracts before the end of the contract agreement will require all fees, payments, and remaining balances to be paid in full by the end of month after to the cancellation of the agreement. We do not offer any refunds for services or contract agreements that are cancelled before the contract ends.

## **Responsibilities of the Personal Chef:**

- The personal chef will arrive at your home on the designated date(s) to deliver your meals. All meals will be packaged and labeled.
- Provide advance notice of anything that would cause a change to the personal chef's schedule.
- Ensure that all foods are handled and stored appropriately.
- Respect the privacy in your home and property.
- Provide confidentiality between the chef and client.

## **Prepared Food Safety Recommendations:**

- Once prepared meal(s) are turned over to the client, it is your responsibility to properly handle and maintain food. Chef Derrick does not assume any responsibility for problems that may occur with client(s) refrigerator/ freezer, or due to improper handling or storage of food.
- Chef Derrick does not assume any responsibility for any illness or death due to manufacturing defects or recalled products. Chef Derrick will inspect all groceries products purchased and prepared by the chef, but is not and does not assume any responsibility for food conditions unknown or unforeseen.
- If it is discovered that a product is contaminated or has been recalled, Chef Derrick will attempt to promptly contact you and advise to avoid the item. Food should not be left unrefrigerated for longer than 2 hours.
- If the client decides to freeze some of the meals, it is recommended that frozen food that is to be eaten is defrosted properly in the microwave or defrosted in the refrigerator overnight. Defrosting food in the microwave should only be done if you plan on immediately heating the food. Otherwise, use the refrigerator.

## **Responsibilities of my Clients:**

- **The chef will only prepare vegan entrees. Under no circumstances will the chef cook with any animal products.**
- By accepting the menu and our offer to provide this service, you are entering a legal agreement between Chef Derrick and you for us to provide the meals as indicated on the menu and for your payment in accordance with this Contract.
- Each scheduled delivery will arrive on time. You should ensure that you are at home during our agreed upon delivery time.
- To book your cook date **all payments are made in advance of services.**
- Cancellations will incur a penalty of 100% of the quoted price.

## **Restrictions:**

As a personal chef and professional cook with education in hospitality and various food preparation, and knowledge with nutritional science, I am not a medical doctor nor a certified nutritionist. As a chef, I do not provide medical advice. You are advised you to seek the advice of your doctor or other health care provider if you have any medical questions.

If you fail to pay any amounts due to Chef Derrick under this Agreement for our services or for groceries, you agree that such amounts will accrue interest at the annual rate of 25% from and after our notice to you that payment is overdue and, in addition to such costs, you are responsible for any costs of collection of such amounts, including, attorneys' fees.

The full payment balance is due before the service starts. For continued cooking sessions, I will email you an invoice each Monday, Tuesday, or Wednesday prior to our session and payment is due via debit or credit card by Thursday or Friday of the same week. If you pay monthly, I will email you an invoice once a month on a Monday and payment is due by Thursday of the same week. If payment is not received on time, no service will be provided for that week until payment is received.

**Arbitration:** All claims and disputes arising under or relating to this Agreement are to be settled by binding arbitration in the state of California or another location mutually agreeable to the parties. An award of arbitration may be confirmed in a court of competent jurisdiction.