

CAREERS



JOBSBUZZ

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BEST JOB

“Working at a novelty shop. It’s an interesting job.”
— Carole Showell, Philadelphia



WORST JOB

“Being a bank teller. Somebody once spit on me.”
— Kelly Clarke, Philadelphia

Personal chefs cater to young and busy

Home chef is cooking up recipe for success

THE CONVERSATION around Rose and Christopher Leber’s condo has gotten a lot more pleasant in the last few months.

Since hiring a personal chef, the couple has had more time to sit down, eat at home — and talk about books and movies — than squabble over where to eat or what to cook.

“A huge weight has been lifted to know when I come home where there is food,” said Rose Leber, 33, who said she often works up to 70 hours a week in her finance position while her husband puts in more than 50 hours at his sales job.

Customers like the time-starved Lebers are feeding the personal chef market in metropolitan areas, according to David McKay, executive director of the United States Personal Chef Association.

Between 20 and 30 percent of the 5,000 personal chefs actively registered with the association are used by single and married people in the 20s and 30s, he said.

Clients find the cost of the meals, which range from \$12 to \$15 each (more expensive in cities) comparable to what they pay eating out every night. Like maid services, personal chefs aren’t just for the well-off anymore, McKay said.

A delicious living

Each Monday, Queens Village resident Stephanie Jensen, 36, owner of La Cuisine Personal Chef Services, comes to the Lebers’ Center City home and prepares dinners for the week.

After 12 years in marketing, Jensen said she needed a change. After taking five

Did you know?

Ten years ago, consumers received about 60 percent of their food from the supermarket. Today, only 38 percent comes from the supermarket while the rest comes from takeout, restaurants and other sources. SOURCE:USPCA

years off to raise her daughter, Jensen turned cooking for family and friends into a business instead of returning to that corporate career.

Jensen says her personal chef business allows her to make her own hours. Each week, she works three to four long days earning enough for her daughter’s \$15,000 tuition at a private school.

“The best thing about this job is instant gratification. The day after, I’ll get an e-mail or a phone call. (When I was in marketing) nobody



JENNIFER TAUBER/METRO

STEPHANIE JENSEN, 36, a personal chef, prepares a week’s worth of dinners for Center City residents Rose and Christopher Leber, who say they don’t have the time and desire to cook.

ever said I did a good job. When I hear it on a weekly basis, it changes your outlook a lot.”

Rose Leber said she is the one reaping the rewards.

“It’s as close to living with mom as I can get,” she said.

For more on the USPCA, check www.hireachef.com. For more on La Cuisine, check www.lacuisinepcs.com.

LAURA BEITMAN

DRIVERS

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