

PRIVATE CHEF PORTFOLIO

Daily Private Chef Guide

Flexible household cooking for families, villas, travel and short-term private assignments.

TEO KIM

UK · EUROPE · SELECTED DESTINATIONS



HOUSEHOLD FOOD, PROFESSIONALLY MANAGED

A chef who fits the rhythm of your home

Daily private chef service is designed around real life: nutritious breakfasts, relaxed family lunches, polished dinners, children's preferences, travel days and changing schedules. Teo combines restaurant discipline with a practical, discreet household approach.

FLEXIBLE ARRANGEMENTS

Available for selected daily, weekly, villa, holiday and international assignments. Frequency and service hours are agreed around the household.

MENU PLANNING

Menus are balanced across the week, with intentional variety, seasonal produce and sensible use of ingredients.

DIETARY MANAGEMENT

Preferences, allergies, intolerances, wellness goals and children's needs are documented before the first service and reviewed as required.



SAMPLE MENU

Sample three-day household menu

Breakfast, lunch and dinner can be prepared fresh or planned for convenient reheating.

DAY 1 · BREAKFAST

Fruit pancake

Seasonal fruit, yoghurt and maple

DAY 1 · LUNCH

Citrus salmon bowl

Rice, cucumber, greens and sesame dressing

DAY 1 · DINNER

Bulgogi sharing supper

Beef, lettuce, rice, japchae and house pickles

DAY 2 · BREAKFAST

Avocado toast & eggs

Tomato, herbs and fresh fruit

DAY 2 · LUNCH

Roast vegetable couscous

Hummus, chickpeas and lemon tahini

DAY 2 · DINNER

Herb chicken

Buttered potatoes, greens and pan jus

DAY 3 · BREAKFAST

Seasonal fruit bowl

Coconut yoghurt, seeds and granola

DAY 3 · LUNCH

Kimbap & light soup

Vegetable-filled rolls and clear broth

DAY 3 · DINNER

Market fish

Roasted vegetables, rice and miso lemon dressing



SAMPLE MENU

Sample seven-day dinner plan

A representative week balancing Korean favourites with international family meals.

MONDAY

Andong jjimdak

Soy-braised chicken, vegetables and rice

TUESDAY

Market fish

Herb potatoes, greens and lemon dressing

WEDNESDAY

Kimchi fried rice

Soft egg, cucumber salad and grilled vegetables

THURSDAY

Chicken burger

House slaw, baked potatoes and salad

FRIDAY

Galbi jjim

Braised beef, rice and seasonal banchan

SATURDAY

Mediterranean table

Roast vegetables, grains, hummus and grilled protein

SUNDAY

Korean curry rice

Crisp vegetables, pickles and a fresh side salad

FLEXIBLE OPTION

Prepared fridge meal

A labelled meal ready around the household schedule



CLIENT INFORMATION

Household service options

The exact arrangement is built around how the household shops, eats, travels and entertains.

SERVICE FORMATS

- Fresh cook-and-serve meals.
- Batch preparation and clearly labelled fridge meals.
- Weekly menu cycles and shopping management.
- Villa, holiday and short-term household cover.

FAMILY CONSIDERATIONS

- Adult and child-friendly variations from one menu.
- Lunchboxes, snacks and simple travel food by arrangement.
- Family-style dining or individually plated meals.
- Guest dinners incorporated into the weekly plan.

KITCHEN MANAGEMENT

- Shopping and supplier coordination.
- Ingredient rotation and practical waste reduction.
- Kitchen organisation and daily clean-down.
- Clear communication about stock and next-day needs.

RATES & EXPENSES

- Daily and weekly rates are quoted after scope is known.
- Groceries, travel and additional staff are agreed separately.
- Hours, days off, accommodation and transport are confirmed for live-in or travel work.
- No hidden fixed package is applied before consultation.

NEXT STEP

To request availability, share the location, household size, preferred dates, meal pattern and dietary requirements. A proposed arrangement and quotation will then be prepared.