

Frequently Asked Questions:

What is your address?

Our address is CEO Chef, 311 N. Robertson Blvd. #888, Beverly Hills, CA 91325

Do you travel?

Yes! While our office is based in the Los Angeles area, one of the advantages to working with us is that we come to you. We regularly deliver programs throughout the United States and for our friends to the North in Canada. We'll conduct our programs right at your company campus, or in hotels, resorts and conference center.

In fact, if you are looking for a venue to hold your next sales meeting, leadership retreat or general group meeting or conference, let our in-house event planning department assist you in anyway. Just call toll free 888-308-8326 or info@ceochef.com to help you.

How much lead time do you need for a program?

Ideally, we prefer a minimum of one month lead time to plan for a program. That said, we have planned and provided programs with as little as 2 days advance notice! Our ability to respond in a short time frame will depend on our existing schedule. Also, a good rule of thumb is that the larger the program (250+ participants), the more lead time is best. Not just for us or and the host hotel, but for your planning team as well, so you're complete to what kind of program you'd like us to design.

Since our schedules become a "first come; first serve" type situation, we always encourage our clients to contact us as soon as you know when you'll need our services. We can always put a tentative hold on your dates for a couple of days until we get all the details worked out.

Please contact us and let us know your timeline; we will let you know what we can do!

How much do your programs cost?

We customize each program to your situation and goals. We'd be happy to confirm a budget for you once we have a clear understanding of your goals and objectives. And especially since we offer both speaking and workshop presentations, many times we are able to offer a better combined investment amount which saves you the hassle to hire another presenter and the expense of bringing in one more person to your conference.

Do you run public workshops?

We have a new division of CEO Chef which offers "Culinary Entertainment" to groups, companies and organizations that are interested in learning more about food, cooking, wine and dining in a fun, educational way or as we say, "Edutainment".

Some of these programs are offered as public workshops and presentations coming to a cruise ship or town near you. See our periodic newsletter and blog for updated information (a link is located on our web site, www.ceochef.com)

Also this new division of CEO Chef is currently in production with the Bravo Channel to develop a reality show based on using food and cooking to building relationships within a family home setting.

What makes CEO Chef different from other team development companies?

Besides the most obvious difference, that we are the only culinary team building company whose programs and presentations have been designed by a highly experience celebrity chef with an extensive professional background in corporate training and development.

We believe there are five primary factors that differentiate us from our competitors:

Our focus. We are client relationship and results focused, and care deeply you can trust that we will treat you with great respect and care. We strive to ensure that every program we deliver meets the highest standards of quality and delivers desired business results. CEO Chef's business goal is quality over quantity—we actively choose to be a low-volume shop striving for deep relationships with our clients, rather than a high-volume empire churning out programs.

Our method. We believe the most effective way of building insight is by "doing" (or, in our case, by "cooking".) We don't stand at the front of the room and talk at people. Instead, you engage in experiential hands-on activities, allowing you to discover meaningful "a-ha's!" for yourself. As a result, everyone walks away with a deeper understanding of themselves and their team, and a stronger commitment to ongoing action.

Program uniqueness. We don't deliver off-the shelf programs – every program we deliver is unique and customized to each client's specific needs. We start with the end (your desired outcomes) in mind first, and build outward from there.

Our attitude. Play and fun are the cornerstones of successful learning. In fact, many times I refer to our programs as "Recess for the hard-working corporate executive". Meaning that if you think back to when you were a young student, what was your favorite time of the school day? Recess of course! Even though math, spelling, science were all important for knowledge, recess was the time you could "air it out" and recharge those learning batteries. And where do you think most relationships were being built? You got it, right there, during recess! As boys and girls, we knew this instinctively. We want you to re-awaken the "kid" within by playing and cooking with us – and thereby learning valuable life lessons as well!

Our process. We use food, cooking preparation and kitchen stories in all of our team development offerings. We realize that food and eating are the natural rapport builders and the foundation of connecting with your group.

Ask your own question and we'll respond quickly and completely. Just give us a call at 888-308-8326 email info@ceochef.com , or fill in an inquiry on our "[Contact Us](#)" page