



BEST PRACTICES WHEN HIRING THE CULINISTAS

Requesting The Service

- Select menu & submit request via website every Friday by 5PM

Selecting Your Menu

- Review all ingredients and use your best judgement when considering dietary restrictions and allergens
- Exclude ingredients by including special instructions (ex: no almonds)

Prepping For Service

- Empty dishwasher & sink
- Clear at least one shelf in refrigerator
- Test stove burners, oven, broiler & dishwasher
- Notify The Culinistas when Culinista Spice Set is low
- Keep cleaning supplies on hand (dish soap, sponges, clean dish rags, paper towels) as well as parchment paper & aluminum foil
- Have at least 4 cups of olive oil, salt & pepper on hand at all times*
- Purchase containers (6 for small / 12 for medium / 18 for large) or include on service request*
- Required tools & equipment (*contact g@theculinistas.com for more recommendations*):
 - Tools: cutting board, tongs, spatula, whisk
 - Equipment: several mixing bowls, 2 pots, 2 pans, blender, baking sheet

Interacting With Your Chef

- Share entry/exit instructions via text/email
- Familiarize your chef with the home (smoke alarms, pets, trash, recycling, wash rooms, etc.)
- Do not tip

Modifying / Canceling

- Modify the service by emailing g@theculinistas.com; if 48 hours before the intended service, contact your chef directly (requests within the 48 hour window will be made on a best efforts basis)
- Cancel the service by emailing g@theculinistas.com 48 hours before the intended service to prevent being charged the service fee

Reviewing Your Chef & The Service

- Provide feedback immediately so we can improve

*Recommendations:

Olive Oil (Italian): [Frankies Spuntino 457 Extra Virgin](#)

Olive Oil (California): [California Olive Ranch Extra Virgin](#)

Olive Oil (Greek): [Kosterina](#)

Salt: [Baleine Sea Salt](#)

Pepper: [Burlap & Barrel Zanzibar Peppercorns](#)

[Plastic Containers](#)

[Glass Containers](#)