



## **NEWS RELEASE**

**August 18, 2008**

610 Quantum Road NE • Rio Rancho, NM 87124 • 505-994-6372 Fax: 505-994-6399

---

For Release: Immediate

For Information Contact: Phil Ellison  
800-995-2138, ext 118

### **MAINE PERSONAL CHEF TAKES HONORS AT NATIONAL CONFERENCE**

Rio Rancho, New Mexico – Personal Chef Leah Peachey of Augusta, Maine has received the national award and honors for having developed the Best Personal Chef Recipe in 2008 as submitted to and judged by the United States Personal Chef Association (USPCA). Chef Leah accepted her award during the 2008 USPCA national conference conducted in Tucson, Arizona this August. Her award winning recipe was for Baked Crusted Haddock with Herbed Crumbs and Oats.

Chef Leah has been an active personal chef since February 2006 following her specialized business training at the Culinary Business Academy at their Atlanta, Georgia campus. Savory Selections, LLC is her personal chef business, serving the area in and around Augusta.

The 2008 USPCA national conference attracted hundreds of professional personal chefs from throughout the US and Canada. Annually this conference affords specialized continuing education seminars, industry expert featured speakers and interactive workshops designed to keep working personal chefs at the forefront of this industry. The 2009 USPCA national conference will be held July 23-26 in New Orleans, Louisiana.

~ Continued ~

Personal chefs offer a professional service of meal preparation to clients whose individual tastes drive the creation of their customized menu. These personalized meals are prepared in a client's home and then packaged, labeled and stored in the refrigerator or freezer with easy-to-use heating instructions. Personal chefs complete their service with a thorough kitchen clean up before leaving the client's home.

Founded in 1991, the USPCA is the largest personal chef trade organization providing professional certification and support services to personal chefs across the globe. The USPCA endorses the Culinary Business Academy as its educational division, and is the only organization dedicated to ensuring the credibility of the personal chef designation through an industry-wide implementation of Educational Standards of Knowledge. "The Personal Chef Service trend is sweeping the nation," says Gail Kenagy President of the USPCA. "This isn't 'Lifestyles of the Rich and Famous'. Money might be getting tight for families but schedules aren't any less hectic. Personal Chef Services are helping average Americans reclaim valuable time and we're bringing families back to the dinner table. We are stretching their food dollars by minimizing household food waste and spoilage and even teaching people how to shop better for groceries. We are changing the way America eats" Kenagy stated.

A survey commissioned by the USPCA indicated that as of May 2007, there were some 5,000 professional personal chefs working in the United States and Canada. There were 90,000 families and clients utilizing the services of a personal chef spending an estimated \$300 million in 2006 alone.

The USPCA projects that within 8 years the number of Personal Chef Service businesses will increase to over 10,000 in the U.S. serving nearly 300,000 families and clients spending \$1 Billion Dollars as the answer to their "what's for dinner" question.

Entrepreneur Magazine continues to list a Personal Chef Service as one of the fastest growing businesses in the country and "one of the best home-based businesses to start". The USPCA is the only personal chef organization to be listed, since 1993, in Entrepreneur Magazine's "Top Business" issues.

With the affordable luxury and convenience of a Personal Chef Service, Kenagy believes that having a personal chef cook your food will become as common as having a maid service clean your house. "After all," Kenagy says, "If the demand for the service our members provide is any indication, then Personal Chef Services are here to stay."

The USPCA is steward of the first nationally recognized certification for a personal chef. The designation of Certified Personal Chef (CPC) is the only certification in the culinary industry that is a federally registered trademark. The certification standards are administered by the National Advisory Council of the USPCA.

As more people seek the services of a personal chef, companies like American Express and VISA are offering Personal Chef Services as a purchase option within their incentive point programs. The USPCA is their exclusive provider for these personal chef services.

Personal Chef Services can be located and hired by visiting the Hire-A-Chef website ([www.hireachef.com](http://www.hireachef.com)) - the Internet's most comprehensive searchable database of Personal Chef Services.

###

[www.uspca.com](http://www.uspca.com)

[www.culinarybusiness.com](http://www.culinarybusiness.com)

[www.hireachef.com](http://www.hireachef.com)