



Are you passionate about cooking ethnic cuisine? We invite you to share your knowledge with others and cook with us at Freda's Kitchen. Not only will you get to meet others in the community who have an interest in world cuisines, you will have a wonderful way of sharing your culture and your cuisine in a unique and exciting way, through food.

Why should you join us?

- Share your passion, your culture, your cuisine.
- Be part of a growing community of food lovers who are interested in authentic cuisines from around the world.
- Earn money!

Why cook with Freda's Kitchen?

- You get to do what you love; we take care of the rest.
- We have a growing database of interested participants that we use to market your culinary experience and participate heavily in social networking and media to bring participants to you.
- We feature you and your story on our website.
- We find the kitchens; from bed and breakfasts to commercial kitchens, and beautiful private homes.
- We handle the liability insurance; you just need your food handler's certificate.
- We handle participant signup, payments and taxes.
- We market your events before, during, and after so that you get local recognition.
- We do the grocery shopping, you just give us a list, and the groceries will be ready at the event for you.
- We do the prep; you give us your recipes, and we will have everything ready, including stations at the venue.
- We do the cleanup!
- You work as often as you want; just give us two month's availability so that we can book events for you.
- You get to focus on your cuisine and how you want to share it.

How it works:

- Send us a summary of your specialty cuisine with sample two, three and four course menus, your qualifications (training, home cooking experience), and your favorite family cooking memory.
- If we consider you a good fit, we will reach out for an interview.
- Depending on your qualifications, we may require a tasting.
- If we agree that you are a good fit, we will discuss logistics, pay, and availability.
- You will be a 1099 contractor and get paid at the end of the event for the hours you worked (usually three to four hours).

Requirements:

- We ask that you promote any pop-up events through your social media, too.
- Plan to provide us with recipes at least a week prior to the event so that we can provide handouts.
- Please provide us with your cookware needs at least a week prior to the event so that we can ensure you have everything ready for you.
- Please be prompt in all responses; communication is key in ensuring an amazing experience for our participants.
- While we will supply the majority of the cookware for your event, please bring any unique items (pressure cookers, special knives you prefer, etc.) to the event.
- If you must cancel an event, please do so at least two weeks out so that we can notify all participants.