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Chefs for pets

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ABSTRACT

Just for awareness of all the existing students.

Keywords— *Pet chefs, Origin, Need, Balance diet, Safe handling*

1. HOW IT ALL BEGAN

Chefs4Pets was founded by friends Dilene and Kevin in 2017 as a byproduct of their shared love and passion for their “furbids” and realization of the benefits of switching to a raw diet for their pets. Kevin’s business acumen and Dilene’s culinary expertise make them a formidable team who want only the very best for their furry friends.

Dilene Cranna is an award-winning chef and passionate dog-lover who is armed with 25 years of culinary experience working under well-known chefs at top international and local hotels. Some of which include:

- Garth Stobel at the Mount Nelson Hotel
- Ruben Riffle at Rubens Franschoek
- Gordon Ramsay at Ramsay’s London
- Marco Pierre White at Piccadilly in London amongst others.

With her National Diploma in Food Service Management from Cape Technikon, combined with exposure to top international culinary environments, it is, therefore, no surprise that Dilene has participated in and won several culinary competitions, such as:

- Nestle Pastry Chef of the Year and Unilever Chef of the Year
- Gold and Silver Medalist at Salon Culinaire
- Winner of numerous international culinary competition Gold and Silver Medalist at the IKA Culinary Olympics Germany
- FHA Culinary Challenge Singapore.
- Hilton Chef of the Year England amongst others.

Co-Founder Kevin is an accomplished business professional, whose interests in Chefs4Pets stems from his passion for business and love for his pets, Remington and Chester. His 30 years of experience in retail, at an Operational and Executive level, in finance and general management, prepared him well for forming his own business in March 2015 specializing in business consulting and resourcing – working in the main with SMEs.

2. WHY CHEFS4PETS

- International award-winning Chef preparing your pet’s meals – also worked under Ruben Riffle and Gordon Ramsay
- Human grade produce used to make a raw diet
- Easy to feed, individual portions in an edible casing
- Easy to follow the feeding guide and expert advice
- No added grains, starches, chemicals, additives or “undocumented” ingredients
- Reduced carbon footprint due to the raw nature of our food
- Suitable for all breeds and ages
- Easy to serve individual±100g sausages

3. HOW TO MAKE THE CHANGE TO A RAW FOOD DIET

- Switch immediately or phase in
- If your dog eats everything and has a resilient constitution (as most dogs do), simply do a complete switch, but only feed 8 to 12 hours after their last kibble meal. No treats in-between

- Alternatively, introduce the raw diet slowly, by adding some of the raw food to the existing meal, slowly increasing the ratio of raw food to kibble. Complete the switch within 3 days

4. SAFE HANDLING AND THAWING GUIDE

- Common sense should prevail when handling raw meat. You do this all the time preparing a family meal, so it should not be something new to you.
- Keep all meals frozen, until ready to thaw and feed
- Thaw food in the refrigerator the day before feeding. Use an airtight container to prevent odor and contamination of other foods in the fridge.
- A quick thaw should only be done in cold water
- Never cook or microwave the raw meal

5. COMPLETE AND BALANCED MEALS

5.1 Gourmet Gobble: V29890

Base ingredients plus Rabbit and Celery

5.2 Country Classic: V29887

Base ingredients plus Venison, Thyme and Mixed Vegetables

5.3 Country Cuisine: V29888

Base ingredients plus Medley of Mixed Vegetables

5.4 Champions Choice: V29889

Base ingredients plus additional Chicken and Italian Parsley
Complementary Meals

5.5 Remmi's Grub – No Beef

Chicken, rabbit, turkey, duck, and/or ostrich

5.6 Phoepe's Pheast – No Chicken No Beef

Lamb, rabbit, turkey, duck, salmon, venison and/or ostrich

5.7 Chicken Neck Muffins

Minced Chicken Neck meal

5.8 Rabbit Muffins

Minced Rabbit meal

5.9 Raw Meaty Bone Meals

These products should be used as an alternative – in the equivalent weight - to the above meals once or twice a week – depending on availability

- Chicken necks
- Ostrich tails
- Duck necks
- Turkey Necks
- Smoked pork bones
- Ostrich kneecaps
- Turkey wings
- Treats

5.9.1 Biscuits: Assorted flavors in 200-gram packets: All preservative and gluten free

Liver, Salmon, Peanut butter (Xylitol free and organic) & Banana, Cranberry & Apple, Bacon and Cheese, Butternut & Parsley

5.10 Mutt Munchies

- 150 grams of dried liver

5.11 Puppalami Sticks

- 150 grams of “Droe wors”

5.12 Tracheas

- 2 per pack