

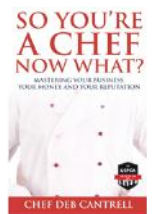


Chef Deb Cantrell is a Senior Certified Personal Chef CPC[®] who educates people on food and nutrition and helps chefs transform their culinary business and reputation through her comprehensive coaching programs.

She has been in the culinary industry for 15 years and has operated five different successful culinary businesses including her current personal chef business called Savor Culinary Services in Fort Worth, TX.

She is a graduate of the Culinary Business Academy and her culinary training includes the Fort Worth Culinary Institute and the Culinary Institute of America. She also holds a degree in Business Management and Physical Therapy.

Chef Deb is a #1 Amazon Bestselling Author with her book "So You're a Chef Now What?" where she gives chefs a step-by-step guide to build a successful culinary business according their vision and goals.



Deb has spoken and appeared across the country, including at the 2014 USPCA Conference where she was a keynote speaker, at NAWBO, the National Association of Women Business Owners, the eWomen Network and she did a special segment about sugar on CBS, to name a few.



Chef Deb was recently named "Chef of the Year" from the United States Personal Chef Association. She has taught various workshops at the USPCA and other associations like the Texas Chefs Association. She continues to influence chefs through her dynamic business solutions specific to the culinary industry, using her experience in the field to help others experience success doing what they love.

Your Bottom Line	How to Make Money in Your Sleep as a Chef	Your Culinary Business Blueprint
<p>Learn how food and nutrition affect your "ass" ets.</p> <p>KEY TAKEAWAYS</p> <ul style="list-style-type: none"> -Learn how to eat smart -Learn about two of the most misdiagnosed health concerns that sabotage your business and personal life. -Learn why you are unable to lose weight and how allergies/food intolerances are related - How to stop being "unknown" in business and start getting noticed! 	<p>This presentation will teach you how to create new revenue streams so that you don't have to stand behind your stove to make the money you deserve.</p> <p>KEY TAKEAWAYS</p> <ul style="list-style-type: none"> - How to break free from the status quo - How to think outside the box and monetize on your talents and current processes and protocols - The nuts and bolts of turning your intellectual property into products - How to market your products, including the key to real list building - The process to make your products actually profitable so you can hit the ground running! 	<p>This is your success plan for operating a 6-figure culinary business according to your own unique vision and goals. Your food, your way.</p> <p>KEY TAKEAWAYS</p> <ul style="list-style-type: none"> -Learn from my personal business story - Know your "why" - The real definition of money - Top three business foundation truths - Ten proven strategies for growing your business - How to create a business blueprint - Understand the lifecycle of your business - The Power of Three - Top Ten Mindset Rules

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Inspiring, stimulating, informative, educational are all adjectives I could use when describing Chef Deb and her presentation. What I found most intriguing was that I learned about food sensitivity for the first time! Many of my clients had the same experience and expressed those thoughts to me-well worth the time spent.

-Joan Arciero, Executive VP Creating and Managing Wealth LLC

Every micro-business needs a good dose of business reality enconced in common sense, creativity and inspiration. Chef Deb Cantrell provided all of that and more for members of the United States Personal Chef Association at our annual National Education Conference. Deb's presentation inspired members to change their businesses in ways that resulted in measurable improvement to their businesses. Small business needs someone who has walked in their shoes and learned how to change them often.

-Larry Lynch, President of USPCA

Deb Cantrell's presentation was not only informative, but transformational for all in attendance. She brought a new approach to self care in a professional manner. I would highly recommend her to speak to your group.

-Jan Goss-Gibson, eWomen Managing Director

