

Sample chef recommendation

To Whom It May Concern:

It is with pride that I recommend Gina Marie Sullivan for a responsible position in your pastry department. I am chef-proprietor of River's Edge Inn, a restaurant in Hudson Valley, New York.

Gina Marie has been with my establishment for more than four years. She began while still in high school working an entry level position in my kitchen. Upon graduating she came on board fulltime doing food prep and working the hot line. Occasionally she would help me with our breads and the signature desserts for which River's Edge is well known.

Over time Gina Marie became more and more interested in the pastry end of the business, learning from me but also from experimentation and independent study. She has a definite flair for pastries, and has surpassed my abilities in many respects.

It is only right that she be allowed to develop her talent to the extent of its limits. I understand and support her desire to seek employment in a large Manhattan kitchen.

Let me say that I have no doubt she can adeptly meet the challenges. She has shown me repeatedly that she is profoundly dedicated and responsible. She has done double shifts, worked on most holidays, and filled in a number of times for wait staff.

Gina Marie is also the personification of calmness in tough situations. Two months ago she spent all day creating five fabulous Gâteaux de Madame (Génoise cake filled with Chantilly cream and covered with shaved chocolate). This was for a party of thirty-five. As the cakes were leaving the kitchen, all on one cart for presentation effect, one of the two attendant waiters tripped and knocked over the cart. Her creations crashed on the floor. Not concerned about recrimination, and in no sense panicked, Gina Marie proceeded immediately to review ingredients on hand in the kitchen. She managed in short order to produce thirty-five parfait glasses of Romanoff complete with ripe strawberries, Grand Marnier and a garnish of fresh whipped cream.

Even though it would continue to benefit my restaurant and its customers, I would feel guilty and be doing her a disservice to persuade her to stay. And so I refer to you a genuinely talented young lady whom I feel is already evolving into a first-rate pastry chef.

Sincerely,

Chef Bernard Salinger
Owner, River's Edge Inn