**RECOMMENDATION LETTER FOR AN EMPLOYEE**

Talia Hardencash
Head Chef
Don Quixote
345 Main St
Chicago, IL, 60443

Dear Chef, Hardencash,

I would like to take this opportunity to give my highest recommendation to Geoffrey Perrier as he strives to assume the sous chef position at your esteemed restaurant, Don Quixote. He has apprenticed directly under me for the past three years and we have worked together in extremely close quarters for the past five. Not only does Geoffrey possess a creative and inventive mind, he brings to the kitchen a work ethic I’ve rarely seen in my 20 years of experience. His passion for the culinary arts is exemplified in the speed at which he retains knowledge, his eagerness to learn, and most importantly, in the quality of the food he provides our guests.

When I first hired Geoffrey, he was a 22-year-old straight out of culinary school and I could tell immediately that he was a force to be reckoned with. In the first two years I had him working on the line he never showed up late and never once complained. My restaurant has grown in popularity over the years, and we’ve been able to keep a steady turnover throughout both dinner and lunch services. This generally means long, stressful, hot hours with little to no time for breaks. Geoffrey thrives in this environment. He steadily moved up the ranks, adapting to each new challenge and responsibility with fervor. Within two years, he assumed the position of sous chef, a feat which is unheard of at my restaurant.

Along with his strong work ethic, Geoffrey brings a fresh innovative approach to the dishes he creates. I slowly allowed him to create dishes which would compliment our menu while giving him the opportunity to express himself. The result: rave reviews. Many of his dishes have made it onto our regular menu and most of them have been praised by the restaurant critics we’ve had the pleasure of hosting (read about his work in Bill Daley’s food column). I am constantly impressed by this young man’s ingenuity and fearlessness in the kitchen, and he’s left me with a newfound enthusiasm and optimism in the next generation of chefs.

All those who have worked in the restaurant industry know that it can be a hostile environment, one where bloated ego collide with high stakes and extreme time sensitivity to produce a stressful atmosphere rivalled perhaps only by the operating room. Geoffrey, for whatever reason, is unflappable. His demeanor remains the same; calm and positive. It is for this reason that he is a natural-born leader. I can recall one occurrence which would ruin most young chefs; the front of house punched the bills unskilfully, leaving us with a “white-out” within 15 minutes of opening the kitchen. Despite being understaffed that evening, Geoffrey took it in stride and was able to effectively lead his team to ensure that each dish was served on time and with the same high-quality we expect.

In conclusion, Geoffrey Perrier is, in my opinion, on his way to becoming one of Chicago’s best chefs. His work ethic, his leadership skills, his creative ability, and his humble dedication to the culinary arts is something that comes along maybe once a decade. Although I am saddened to see him leave my team, I am sure that he will be an invaluable addition to your restaurant staff and I look forward to observing his progression as a chef under your expert watch. I trust that you will make the correct decision in hiring this young man. Thank you for your time and feel free to contact me if necessary.

Regards,

Chef Jean Gaspe
Restaurant Indigo