

To whom it may concern:

I am writing in response to a reference request for William Sames.

Having worked with William in my time as head chef of Homewood Hotel & Spa, ending his time there as a senior chef de partie, I am delighted to say it was a pleasure to have him in the brigade. In all aspects from: delivering an outstanding final product, due diligence, reliability and especially an I for detail, I cannot recommend him highly enough to any prospective employer. Not only from a viewpoint of cooking ability, he also always had a positive outlook which had a great effect on team morale and togetherness.

He was always there with fresh ideas to improve and develop menus, we were delivering to a standard of 2 Rosettes, whilst also assisting with the training, management, and implementation of these ideas to the team.

I feel his biggest positives were his excellent pallet and his passion for always delivering excellence in the food which was served. This is something that cannot be taught, and he took this on himself to not only take pride in the food he was serving but also to ensure that those working under him strived for the same goal, that anything leaving the kitchen would always be above and beyond the expected standard.

Please if you have any further questions do not hesitate to contact me on the below details.

Kind regards

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