



REFERENCE

We are pleased to confirm that

Mr. Frank Schmidt

born on 18 December 1967, citizen of Obersiggenthal,

from 27 March 2000 to 20 February 2001

worked as

Chef

in our hotel.

The Swiss Holiday Park, in the heart of central Switzerland on the Lake of Lucerne, has 189 hotel-rooms, apartments / holiday flats as well as accommodation for young people and sports enthusiasts. We have two *à la carte* restaurants "Arena and Panorama" with a sun-terrace, the "*Schwyzerstube*" speciality restaurant, the "Neptune" cafeteria and also our "No.88 Silk Road" Asian restaurant. This is rounded out by two bars as well as a conference/banqueting hall with seating capacity for up to 1'500 persons as well as various sports and leisure facilities with over different 50 sports in our leisure park.

As Executive Chef, Mr. Schmidt was entrusted with the following tasks and responsibilities:

- Acquiring and offering products available on the market according to the season
- Preparing and organising national and international speciality events
- Ensuring the smooth and efficient running of the kitchens
- Observing the hygiene and food regulations
- Quality assurance
- Maintaining kitchen profitability
- Helping with staff selection
- Training kitchen apprentices

Mr. Schmidt assumed responsibility for the entire kitchen area with the task of optimising procedures, hygiene as well as quality standards and of placing the whole area on a professional footing. Mr. Schmidt took on this vocational challenge with the goal of enhancing the value of "Swiss Holiday Park" as a "product".

During our working relationship with Mr. Schmidt, we found him to be a brilliant cook as well as very committed and communicative manager who was always ready to protect the interests of the staff subordinated to him.