

To whom it may concern;

I had the pleasure of working with Trevor between my first and second year of culinary training; at the Idlewyld Inn in London. I consider working in the kitchen at Idlewyld my first “real” job as a cook, and I am truly grateful for all of Trevor’s hard work, support, patience, and kindness that helped me increase my confidence and the many lessons and memories we have shared that I will take with me for the rest of my career.

I am sure that I was not the most experienced candidate when decided to apply for the position at Idlewyld, but I am a very passionate and motivated person, and working with Trevor I found the exact same qualities that I felt would set me apart. I feel very lucky that I was given a chance, and I am very proud of myself that I have been able to grow so much over the past 8 months, and I attribute a lot of that growth to Trevor. He encouraged me to nurture my passion for learning; he always made himself available to me for any questions I might have, and took time to impart his wisdom and experience through teaching me skills to set me apart, such as sharpening my knives with a wet stone.

One extremely valuable thing that I have learned from Trevor is to continue to push myself; even on days that were a bit slower in the restaurant, if I was not doing something as fast and as accurate as I could, I would hear Trevor behind me saying “Let’s go let’s go let’s go!” Trevor is a very good leader, in that he motivates by his excellent example. Whenever I was not sure of something, I did not feel embarrassed to ask for assistance, because I knew that he would show me the best way possible for the task to be done, but also explain why it was the best way. Now that I am back at school, when our workload is a little lighter I am working hard to get everything ready for service while other people are more relaxed, I literally hear Trevor’s voice in my head (“Let’s go!”). I find myself pushing my peers to work their hardest and do their best as well, and I am proud to have the confidence now to be a leader amongst my peers.

Beyond being an amazing leader, Trevor is such a talented and creative chef. When we would get ingredients in that were interesting and beautiful, Trevor always took the time to show them to me and tell me about what we were using them for, even if it had nothing to do with my station. When I was searching for ideas for dishes I knew I could always count him for inspiration and motivation. Another very important thing I learned working with Trevor was to always take notes, as not to ask the same thing twice and also for my own reference. Leaving to go back to school this year was bittersweet because I was looking forward to going to school and completing my training, but I also knew I was leaving a great opportunity to work with a fantastic, passionate, hardworking chef and friend. I highly recommend Trevor for any challenge that he is faced with, because I know that he will never stop trying and working hard to be the best he can be.

Feel free to contact me for any further information.

Sincerely,

Katherine Puzara