

12/17/2019

James Strine  
Executive Chef



To Whom It May Concern:

This letter serves as a recommendation for Daniel Diaz. I was Daniel's Executive Sous Chef during his time at Cafe Boulud.

Daniel possesses a relentless work ethic, an outstanding understanding of various cuisines, and strong sense of responsibility. He is a team player and willing to do what it takes to uphold the reputation of his team and the establishment.

His aptitude for business enables him to make informed decisions effectively. He is organized and professional, and able to communicate clearly and practically. I highly recommend Daniel as a leader for your business.

Please feel free to call me for at [REDACTED] or email me at [REDACTED]@yahoo.com if you have any questions.

Sincerely,

A handwritten signature in black ink, appearing to read 'Jimmy Strine', with a large, stylized flourish.

Jimmy Strine

October 6, 2020

To whom it may concern,

I am writing on behalf of Chef Daniel Diaz, a fellow culinarian and pier.

I have had the honor to work side by side while in residence at my clients property in Palm Beach FI on several occasions most recently.

Daniel was referred to me from a colleague and restaurateur in Pompano Beach FI to assist me in several events both plated and formal french service.

His flexibility and comfort level upon arriving, meeting and working together for the first time assured an unpredictable thrill of talent and soothing confidence for me.

I am a testimony of assurance that Daniel would be an authentic, dedicated and a reliable member to any home.

I rely on reaching out to Daniel for his assistance and professional demeanor whenever the occasion occurs that I need optimum support and endorsed level of performance.

Please feel free to contact me directly, Daniel can provide my contact information.

Kind Regards

Marilyn Frobuccino  
<https://chefmarilynfrobuccino.com>  
@chefmarilyn\_frobuccino

September 19, 2015

To Whom it may concern:

This letter is to verify the employment of Daniel Diaz at Valentino Cucina Italiana from December 17, 2013 to September 19, 2015. Daniel earned his promotion from Chef de Partie to Sous Chef during his time here by proving to be an excellent leader as well as a skilled professional. He has a strong background and knowledge of the food service industry and is very passionate about his interaction with food products, from the source to the plate. His interpersonal management skills are among the best and most productive that I have personally experienced and they have improved our operation immensely. Daniel is very efficient at both taking and giving direction in order to reach goals and maximize results.

It would be a pleasure for me to have the opportunity to work with Daniel again. He has had a very positive impact on me as well as everyone else in our operation. I would highly recommend him for any position in the hospitality/customer service industry, especially a position in which his interpersonal communication and leadership skills as well as his knowledge of the restaurant industry would be maximized. Feel free to contact me if there are any questions regarding Daniel or his time at Valentino.

Sincerely,

Jimmy Everett  
Chef de Cuisine  
Valentino Cucina Italiana



To Whom It May Concern:

This letter serves as a recommendation for Daniel Diaz. I was Danny's chef de cuisine during his time at Ortanique. Danny possesses a strong work ethic, sense of responsibility and desire to see the team succeed as well as himself.

He has a passion for the culinary world that is refreshing in an age where most view their position as a job and not as a career. I highly recommend Danny as a positive contribution to your establishment.

Please feel free to call me for further reference. You can reach me at 305-446-7710.

Sincerely,  
Barbara Scott  
Chef De Cuisine  
Ortanique on the Mile



My name is Shae Adams, and I have owned and operated my own digital consulting agency for the past 6 years and worked in the digital marketing space for over 20.

During the past few years, I had the honor to promote and own a portion of a thriving hotel and restaurant supply company. This dealership is ranked in the top 100 dealers in the USA. During that time, I had the privilege to work with Daniel Diaz who handled day to day operations at the company. I offer my highest recommendation to Daniel, who exhibited incredible leadership skill and resource management, and has a deep working knowledge of the hospitality space.

Daniel and I worked together off and on for several years in total. Although most recently as manager at the hotel and restaurant supply company, he started out of school and worked his way up in the restaurant world establishing his place at some of the finest dining establishments in South Florida. I can attest to the fact that in his time as a manager, he has been without question the best I have ever had.

He is organized and hard-working. He is a great supervisor who is respected by his coworkers (seniors and juniors). His customer service skills are superb and he has been as dedicated to the happiness of our customers as he has been to our bottom line. They were sad to see him leave, as was I. I am, however, excited at the opportunities ahead and hope I can be a part of his new ventures.

Should you have any questions about Daniel, please contact me at 913-522-2017 and I will gladly answer them. You may also email me at [shae@shaemarcus.com](mailto:shae@shaemarcus.com)

Sincerely,

A handwritten signature in black ink that reads "Shae M Adams". The signature is fluid and cursive, with a long horizontal line extending from the end of the name.

Shae Adams  
Managing Director



**Recommendation Letter:**

**Candidate: Daniel Diaz**

To Whom It May Concern,

I had the pleasure of having student, Daniel Diaz, in my Culinary Nutrition class here at Le Cordon Bleu College of Culinary Arts. I truly believe that Mr. Diaz is passionate about becoming a successful culinarian. His work ethic and focus is to be commended. His mind is always set toward completion of his assignments and his attention to detail is excellent.

Mr. Diaz needs the opportunity to grow and shape as a young culinarian and exceed his expectations and skills. At this stage in his young culinary life, I believe Mr. Diaz will be an amazing asset to any culinary establishment. His ambition and dedication alone will allow him to excel at the tasks and duties he is called upon.

It was a privilege to have such a hard working student and dedicated young man in class. Not only will Mr. Diaz gain the experience and skills he needs, but it is needed in order to prepare him toward his ultimate goal of becoming a successful culinarian. I look forward to the day when I will receive a visit from Mr. Diaz with great feedback on his accomplished culinary goals and growing experiences. Until that time, Mr. Diaz needs the opportunity to showcase his talents, skills, and gain proper experience by being a great team player and an inspiring culinarian.

Sincerely,

**Chef Allana Goodwin**

Chef Instructor & Nutrition Professor  
Le Cordon Bleu College of Culinary Arts  
[agoodwin@miami.chefs.edu](mailto:agoodwin@miami.chefs.edu)