

References



EXECUTIVE OFFICE

March 01, 2003

To Whom It May Concern,

Mr. Patrick Duff has been working at the InterContinental Hong Kong from February 20, 2002 as our Executive Chef.

He is responsible for the supervision of all kitchen employees, facilities, and costs and contributes to maximizing the overall Food and Beverage department profit. Moreover, he is responsible for the production, preparation and presentation of all food items to ensure highest quality at all times.

I have learnt to know Patrick to be a very enthusiastic, dedicated and reliable manager. He has done an excellent job in enhancing the menus and food qualities in all of our outlets.

Should you wish to discuss his attributes in more detail, please don't hesitate to contact me direct.

Yours sincerely,

Tom Meyer
Hotel Manager

A handwritten signature in black ink, appearing to be 'Tom Meyer', written over a light blue grid background.

WE KNOW WHAT IT TAKES™

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www.intercontinental.com • e-mail: hongkong@interconti.com

References



February 19, 2002

TO WHOM IT MAY CONCERN

I had the pleasure of working with Patrick Duff from April 2000 to November 2001, after he joined the staff of the Ritz-Carlton Rose Hall in the capacity of Executive Chef. Patrick came to us with over fifteen years of experience in the Food & Beverage Industry and his contribution to the growth and development of this Hotel was outstanding. He was integral part of our pre-opening team and his main responsibilities were the planning, organization and development of the Culinary Division.

Patrick led a division with a culturally diverse staff of over one hundred employees and seven outlets. His ability to navigate in complex cross cultural work environments helped him to create a very cohesive team, which was able to deliver culinary presentations of the highest quality. This blending of cultures, allowed Patrick and his team to offer creative and trend setting cuisine, which received international recognition and also helped this Hotel win the prestigious Five Diamond Award in less than a year after opening. Under Patrick's leadership, *Conde Naste Travel Magazine* also recognized the Hotel's *Horizons Restaurant* as one of the world's best new restaurants.

Chef Duff was a pleasant, positive, and dynamic leader who is ready for the challenge of any senior food and beverage assignment anywhere in the world. I therefore recommend him to any organization that would like to engage his services.

Sincerely,


Douglas Brooks
General Manager



ISLAND MAIL BOXES # 1038, HALF MOON P.O., 1 RITZ-CARLTON DRIVE, ROSE HALL, ST. JAMES, JAMAICA W.I.
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References



May 15, 2001

To: Whom it may concern

This letter is to certify that I had the great pleasure to work with Executive Chef Patrick Duff from March 2000 to May 2001 date when I am leaving The Ritz-Carlton RoseHall, Jamaica.

Patrick and I had the very important task to create the Food and Beverage operation for the opening of this beautiful property. Patrick's creativity, high standards of work and flexibility of mind allowed us to create one of the best products of the Ritz-Carlton Hotel Company (according to our President and COO Host Schultze).

The exclusive culinary standards established by Patrick have been recorded by our Corporate Office and are currently the benchmark for the other hotels of the company.

Working with Patrick on a daily basis was always rewarding due to his constant strive for excellence, his exemplary leadership, efficiency and great attitude. Since the first day, we always worked as partners, solving problems together and always establishing higher standards.

It is with the greatest pleasure that I recommend Patrick to whoever will have the pleasure of being his employer and I am sure that he will be successful in anything he will enterprise.

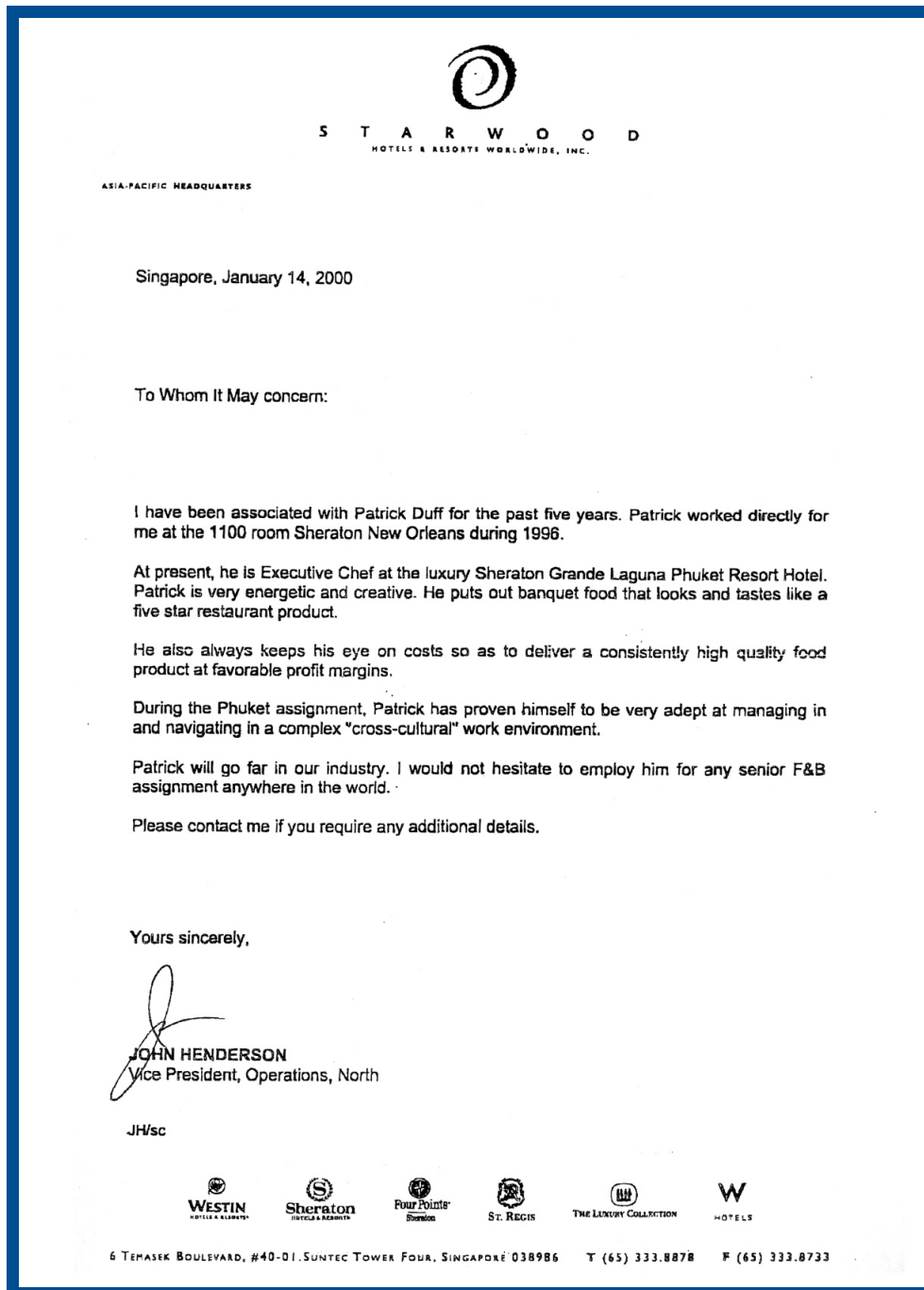
Sincerely,

A handwritten signature in black ink, appearing to read "Pascal Bertrand", written over the word "Sincerely,".

Pascal Bertrand

E.A.M. Food and Beverage

References





BEIJING
INTERNATIONAL CLUB HOTEL
Beijing

TO WHOM IT MAY CONCERN

As I have already departed Sheraton Grande Laguna Beach Resort for a posting in China I wanted to take this opportunity to express my sincere appreciation and gratitude to Patrick Duff in his capacity of Executive Chef.

Patrick joined the resort at a time when the kitchen was in a bit of turmoil as his position had been vacant for several months, the overall morale of the kitchen staff was low as was the overall food product we were producing. As a first time posting outside of the United States, I was genuinely impressed with Patrick's ability to assimilate into the culture, create a team atmosphere and earn the respect and loyalty of his subordinates. Patrick achieved this by rolling his sleeves up and being hands on, by immediately trying to communicate in their language, by providing very clear leadership and direction and most importantly thru coaching and training. Once Patrick had the team together, he then successfully began addressing the quality and consistency issues that were holding us back.

After almost two years in the position, Patrick has completely turned our food operation around to the point where our food product is considered one of the best on the island. As a professional, Patrick is ruthlessly passionate, as a manager, he is equally determined and effective and as a leader, he excites his staff thru his effective use of people skills, technical knowledge and willingness to care about his people.

When our Food & Beverage Director left last year, a decision was made to let Patrick take on some of the operational/service side of the F&B department. Patrick has taken this on with equal enthusiasm and determination. He has now clearly demonstrated the ability to focus on creative detail and quality while also looking at the big picture from the service and P&L side of things.

I commend Patrick for the unwavering contribution he has made to this resort, appreciate his candor and assistance, and would not hesitate to recommend him in the future.

Richard Bussiere
General Manager



THE LUXURY COLLECTION
SHERATON

No 21 Jian Guo Men Wai Da Jie, Beijing 100020 China Tel:(86-10)6460-6688 Fax:(86-10)6460-3299
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**SHERATON GRANDE
LAGUNA BEACH**

Laguna Phuket

9th July 1998

To Whom It May Concern :

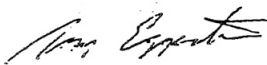
This letter is in reference to Mr. Patrick Duff. I have been associated with Patrick from May 1997 until July 1998 at the Sheraton Grande Laguna Beach in Phuket, Thailand.

This period was a very difficult time due to Thailand's economic crisis and a Thai Baht de-valuation of 60%. The hotel was forced to cut expenses and to reduce their expatriates after only a couple of months from Patrick's arrival. The F & B Director was made redundant and two expatriate sous Chefs were eliminated. Patrick was the only expatriate staff left in the F & B Department at a predominately international hotel.

With less hands and less funds to use, Patrick enhanced the level of quality and the assortment of choices to the guests. He did this by making use of his resources he had left like nobody had during the previous three years, that I was with the resort. Patrick saw the potential of his local staff and built them into a strong, motivated, and loyal team. His hands-on style allowed them to develop their skills and to learn from Patrick's vast experience. Patrick is well liked by his staff and has the patience, yet firm attitude to expect and achieve the highest level of performance.

Patrick Duff is highly recommended by myself. He has the necessary desire to achieve excellence and his results not only helped the Sheraton Grande through a difficult period, but rose the product to a higher level.

With best regards,



Jay Eggertsen
Financial Controller
Sheraton Grande Laguna Beach

To Whom It May Concern

Phuket March 31, 1998

This personal reference is issued on my transfer to Nanjing China.

Mr. Patrick Steven Duff, born on 23rd June 1966, USA has been working at the Sheraton Grande Laguna Beach from April 21, 1997 to today's date as Executive Chef.

Patrick has been responsible for the day to day kitchen and stewarding operation of 5 restaurants, 2 snack bars, 1 lounge with live entertainment, 1 flexible entertainment center, 24 hours room service, a Café/bakery shop in a nearby shopping center and banqueting and conference facilities for up to 250 indoor and 800 outdoor.

During his time with me, I have learned to know Patrick to be a very honest, very loyal and hardworking person. He is a great Chef and he has enhanced menus in all of our outlets, especially presentation, which at this point is unmatched on the island of Phuket.

Patrick has adapted very well and very quickly to a new culture thus creating an atmosphere of joy and team spirit in the kitchen and stewarding department.

Upon my departure Patrick will assume ultimate responsibility of the Food & Beverage Department.

If I ever again have the chance, I will consider it a pleasure to work with Patrick.

For further reference, please do not hesitate to contact the undersigned.



*Thomas Flindt
Director of Food & Beverage*

References



April 10, 1997

To Whom this may Concern,

It is a pleasure to write this letter of recommendation for Chef Patrick Duff, who has been a part of the Sheraton New Orleans Hotel team since late 1994.

We are indeed sorry to see Chef Patrick leave. I am personally sorry to see him leave. His culinary talents have created new benchmarks for both our hotel and for our competitors throughout the city. I have been the Director of Catering for the Sheraton Hotel for over seven years. Patrick has moved us light-years ahead from where we were when I first arrived to the hotel. Chef Patrick works with a positive attitude, a caring demeanor, is receptive to change in the market-place, and is willing to please both his external and internal customers. These are characteristics that you do not find in many chefs.

Our hotel has a strong presence in the local community. We have played host to many arts organizations in the city, including the Opera, the Ballet, the Symphony, and the Arts Council. We open our doors to a multitude of non-profit fund raisers - from the Cancer Society to the Kidney Foundation. We are proud of the fact that the National Society of Fund Raising Executives have chosen our hotel for several consecutive years as the site for their annual luncheon. These organizations are part of a market with high expectations and who demand value for their dollar. We have been successful in fulfilling their needs.

Our banquet culinary department is touted as one of the finest departments in town. I attribute a major portion of this success to Chef Patrick's culinary talents. His presentations are beautiful and his meals are always savory. Chef Patrick knows when to be flexible in menu planning and menu pricing. I will miss working with him. He does, however, leave us in the hands of his well trained team.

I wish Chef Patrick all the luck in his future. He is very talented and I would expect his contributions to the culinary field will grow with each passing day.

Sincerely,

Rund Bielefeld

Richard I. Buchsbaum, CPCE
Director of Catering

[illegible]



PALACE HOTEL
Madrid

Madrid, 9 October 1996

To whom it may concern,

During the past year, I have been closely associated with Chef Patrick Duff. We initially worked together in Hong Kong where Patrick very successfully organized a month long "New Orleans Cuisine" promotion at our Asia Flagship Hotel. At the time, I was Asia Director of Operations for ITT Sheraton. Subsequently, I was briefly assigned as ITT Sheraton General Manager in New Orleans and I am now based in Madrid as Area Manager for ITT Sheraton in Spain and Portugal.

Patrick Duff was responsible for all aspects of the Hong Kong event from recruitment of U.S. Chefs, to sourcing a New Orleans Dixieland Band, to creating the menu and decorations. Patrick proved to be an engaging personality in extensive interviews with the regional Asia Press. The New Orleans event was a big success both financially and in terms of increasing ITT Sheraton's profile in the most competitive Hotel Food and Beverage market in the world. Patrick displayed his special abilities with Food, Menus and in cultural sensitivity as he had to communicate with and motivate a team of local Chinese Chefs. Based on the success of the Hong Kong event, our General Manager there decided to open a permanent New Orleans Cuisine Restaurant.

During the past 2 years, Chef Duff has been responsible for a major transformation of the Food Department (\$7 million Food Revenue Budget in 1996) at Sheraton New Orleans. His focus has been on Banquets at this 1100 Room, 75,000 sq. ft. banquet space convention Hotel. Patrick has achieved major improvements in quality and variety of our banquet food product and table presentation. Major Meeting Planners (American Bank Assn., American Medical Assn., American Banker's Assn.) have been very impressed with Patrick's ability to serve "Restaurant Quality" food simultaneously to up to 3,000 guests. These Association Directors have repeatedly told me that Patrick's banquet food is the best they have experienced. What they did not know is that while dramatically improving quality, Patrick has also reduced food costs!

Patrick also has very strong interpersonal skills. He has significantly reduced food prep and steward staff turnover while increasing staff productivity in a very difficult labor market. He has done this by creating unique and effective employee motivation programs.

Chef Duff has considerable potential to move out of the kitchen and into Banquet/Convention Service Management. I am advised that he is currently being considered for this type position in New Orleans. Meanwhile, our Asia/Pacific and Europe Divisions are very interested in discussing overseas assignments with Patrick.

Please contact me if I can provide additional detail regarding this very competent Executive Chef.

John H. Henderson
General Manager Palace Hotel
Area Manager Spain & Portugal



THE LUXURY COLLECTION
ITT SHERATON

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The Leading Hotels of the World



November 28, 1994

To Whom It May Concern:

This is to certify that Mr. Patrick Duff has been employed from December 2, 1993 to November 28, 1994 as the Executive Chef at Sheraton Port de Plaisance.

We have at all times found Mr. Duff to be an excellent professional, not only in a culinary sense but also as a manager. During his employment the standards of our culinary department have at all times been maintained, while he has also been very instrumental in training of his cooks, involvement in purchasing as well as cost control and through his many contacts has created a lot of publicity, not only culinary wise but for the entire resort.

Mr. Duff is leaving the Sheraton Port de Plaisance of his own wish to be transferred to Sheraton New Orleans.

It has been a genuine pleasure to work with Mr. Duff, who at all times has used his judgement to the betterment of the Resort. We are sorry to see him leave, and would not hesitate to reemploy him at any time. We wish Mr. Duff lots of success in his future career.

Yours truly,

A handwritten signature in cursive script, appearing to read 'Christian Brûel'.

Christian Brûel
General Manager

Sheraton

References



June 24, 1994

To Whom It May Concern:

I have had the opportunity of working with Patrick Duff as the Executive Banquet Chef for the Triple A Five Diamond Scottsdale Princess.

Throughout his tenure, Patrick demonstrated his ability to consistently provide an exceptional caliber of banquet food in a high volume production environment. Additionally, Patrick was instrumental in the development and implementation of our Crown Service Banquet program. Perhaps the most unique, personalized and successful banquet program ever developed, Crown Service allows each guest the opportunity to select their choice of entree from a menu presented the night of the event.

Patrick frequently involved himself directly with the meeting planners and catering and conference service staff throughout the menu development and planning of their special events. His involvement and dedication ensured a positive dining experience for our very demanding clientele.

Furthermore, Patrick possesses an eye for artistic plate presentations and is extremely skillful in the art of carving ice.

In closing, I feel that Patrick Duff would be a welcome addition to any culinary team.

Please do not hesitate to contact me directly if you have any question or if I may be of any assistance.

Sincerely,

Walter N. Hunter
Director of Conferences

WNH:kmb



June 21, 1994

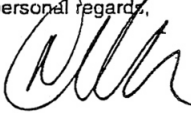
Christian Bruel
Sheraton Port De Plaisance
Union Road
St. Maarten, N.A.

Dear Mr. Bruel:

On behalf of the Culinary Team and the St. Maarten Hotel & Tourism Association, I wish to thank you for the use of your facilities in preparation for the CHIC Culinary Competition and for delegating the representation of your Hotel and St. Maarten to your very capable and promising Chef Patrick Duff.

As you know Duff captured Silver for his portrayal of the Underwater world. As Team manager he was responsible for getting the Team together prior to the event, tapping the Team's creativity and managing under very high pressure in Nassau. Very long hours were put in by this young Artist Chef, and I highly commend him.

With warmest personal regards,


Keith D. Franca
SH&TA Director & Team Coordinator

Priority Resource Management Consultants
Peters Rd. • P.O. Box 877 • Philipsburg • St. Maarten • Netherlands Antilles • Telephone (599.5) 23159/23145 • Fax (599.5) 22713

References



December 15, 1992

Subject: Patrick Duff

To Whom it May Concern:

This letter is to verify that Mr. Patrick Duff was in the employ of the Walt Disney World Dolphin from April 30, 1990 thru December 17, 1992. Patrick joined us during the pre-opening stages of the hotel and proved invaluable throughout his tenure here. The best description of Mr. Duff's work ethic would be total involvement! Patrick's efforts have been felt in all ten kitchens. He has supervised Coral Cafe/Room Service, Harry's Safari Grille, Main Kitchen, Assisted in Sun Chows our Chinese fine dining restaurant, was promoted to Assistant Banquet Chef and finally became our Ristorante Carnevale Chef. His creative talents were also noticeable developing Caribbean Hors D'oeuvres for Copa Banana our night club, Wine Makers Menus, charity culinary events, ice carving competitions, etc. Apart from Patrick's culinary ability he exhibits good people skills and a firm understanding of cost controls.

Patrick leaves us free of all obligations and with his continued effort is assured a very bright future.

If you have any further questions regarding Mr. Duff please do not hesitate to contact me.

Yours Sincerely,


Brian V. Tossell
Executive Chef



WALT DISNEY WORLD
DOLPHIN HOTEL
1000 E. Buena Vista Avenue
Orlando, Florida 32830
Phone: 407/939-1234

References



April 2, 1992

To Whom It May Concern:

Please accept this as a letter of introduction for Mr. Patrick Duff, who is employed by the Walt Disney World Dolphin Resort (Sheraton Hotel and Towers) from April 1990 through present.

Mr. Patrick Duff began his career with the Sheraton Dolphin in the capacity of Assistant Chef of the Commissary. He was then promoted to Chef Tournant on December 20, 1990 and was then promoted to the position of Assistant Banquet Chef in November 1991 to present.

From June 1, 1991 - November 1991, Patrick assisted me in our four-star dining room Sum Chows. (1991 Gold Award Restaurant) (Chinese and Oriental-French presentation)

I would gladly give Patrick my highest personal recommendation and gladly hire him back if the opportunity presented itself. If I may answer any questions you may have about Patrick's skills, I would be please to take the time necessary to answer them. You may call me directly at (407) 934-4336.

Sincerely,

Koji Oishi
Executive Sous Chef and Sum Chows Chef



WALT DISNEY WORLD RESORTS
2553 Lake Buena Vista Drive, Orlando, FL 32836
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