

LETTER OF REFERENCE

27.08.2016. Budapest

To Whom It May Concern:

Mrs. Papp Nikolett was employed by Corinthia Hotel Budapest as a casual Pastry Chef de Partie from 10.10.2013 until 17.03.2015.

Corinthia Hotel Budapest is one of the leading 5-star properties in Hungary and is dedicated to offer the highest standards of convenience and services in the heart of Budapest. The hotel features 414 luxuriously designed, spacious rooms, including 31 suites as well as the Royal Executive Club offering an even higher level of exclusivity. The property has a splendid array of dining facilities ranging from its French Brasserie Restaurant to the Le Bar, the Bock Bisztró to its delightful Far-Eastern Rickshaw Restaurant.

I have known Mrs. Papp in a professional capacity, as her manager and have found her to be honest, reliable, dedicated, conscientious and an excellent member of my team.

Mrs. Papp was responsible for 4 colleagues and 4 pastry students; she created and prepared desserts in accordance with the existent and seasonal menus; created, baked and decorated wedding cakes; prepared plated desserts for events; created baked goods for specific dietary requests and she was in charge of HACCP coordination and trainings for the employees.

Mrs. Papp has excellent communication skills. In addition, she is extremely organized, motivated and reliable. Mrs. Papp can work independently and is able to follow through to ensure that the job gets done. She is flexible, loyal and willing to work on any project that is assigned to her.

Mrs. Nikolett Papp has my highest recommendation.

If you have any further questions in regard to her background or qualifications, please do not hesitate to contact me.

Sincerely,


Péter Bolyki
Executive Chef
Corinthia Hotel Budapest
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