

11 July 2008

To whom it may concern

This letter is my personal recommendation for Mr. Michael Ober.

I have known Mr. Ober for several years while he was employed as Head / Executive Chef at Strandlust Hotel in Bremen-Vegesack. During his tenure with Strandlust Hotel he frequently was in charge of festivities, dinners, etc. for Luerssen Shipyard. Being a chef of excellent abilities I soon asked for his professional skills on the occasion of business dinners as well as private dinners in my house.

Michael Ober was responsible to propose menus for the evenings and organize the complete food preparation and service for dinners up to 25 people. His proposed dinners always took into consideration special dietary requirements of the guests. He is creative with his menu proposals and his food presentation. And even though the kitchen offers limited space he is very efficient in organizing the food preparation and cooking and has great skills in leading his kitchen team as well as the service crew. Everyone who works in his team enjoys doing so. He is an efficient manager in the whole line of his work.

I, therefore, highly recommend Mr. Ober for any position as Head / Executive Chef he chooses to pursue.

Yours truly,



Peter Lürßen
Managing Director