**JOB LETTER OF INTENT**

Geoffrey Calmer

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Date: June 30th, 2019

Jean Bernard

Executive Chef

Europea

Dear Chef Bernard,

My name is Geoffrey Calmer, and I am writing to express my sincere interest in working in your kitchens at the esteemed Europea. I had the pleasure of dining at your establishment many years ago in my first year of culinary school, and it singlehandedly shifted my perspective on what it means to master the culinary arts. Your creativity, bravery, and mastery in the kitchen is something I have long desired to witness and learn from firsthand. I would consider it a genuine privilege to work under you in any capacity.

I graduated from the Auguste Escoffier School of Culinary Arts in 2006 and was able to secure a position as a commis chef at La Table D’Eugene. Under the guidance of Chef Richard Bieunais, I was educated as grillardin, garde manger, friturier, and finally, saucier. I consider my experience there invaluable as they approach their farm-to-table tasting menu with the same philosophy you employ at Europea. After my seven years at La Table D’Eugene, I returned to New York and secured a position as sous chef at Aquavit, where I worked under David Carousel for a total of four years. In this michelin 2-star kitchen, I sharpened my skills as a leader and as a chef. I have been fortunate enough to learn from excellent and daring chefs, both of whom I sought out specifically to prepare myself for the chance to one day work at Europea.

It would be my distinct honor to be able to learn from you and cook in your kitchen. I believe I have honed my skills to a point where I can be of service to your restaurant. I am fully aware of the many years it takes to become to master the culinary arts, and I humbly ask for the chance to learn under your guidance. Please, do not hesitate to contact me at any time. Thank you very much for your consideration.

Sincerely,

Geoffrey Calmer

[Signature]