



To whom it may concern:

This is an enthusiastic letter of recommendation for Chris Apriori, who came to work for Hell's Kitchen in mid-September just as we were moving into our new downtown location.

From the beginning, Chris stood out as highly capable, not only for the position we hired him, but for the critical role he played in helping set up our 10,000 sq. ft. restaurant. Always needing an extra hand, we welcomed his offer of help, and to our surprise, he immediately became integral to our "pre-opening team" that did everything from ordering supplies to organizing the massive space. Here's a guy who could comfortably pre-screen new applicants as well as get his hands dirty climbing into the rafters to check our sound & stage equipment. Others helped us too, but Chris was the most valuable simply because of his "take charge" ability to get projects completed without supervision or even very much guidance.

Once the restaurant opened, he continued to go above and beyond the call of duty. There was something about him that caught our eyes...not only was he an enthusiastic and dynamic worker, but we found we could count on him to do things that weren't even in his job description. For example, he was our Wait Assistant, (the support person that allows the kitchen staff to work smoothly with the front of the house staff), yet he consistently helped others from cooks to floor managers whenever needed, even if it meant staying late or pulling a double shift.

Despite the chaos of a new location with so many last-minute schedule changes, Chris remained calm and continued to help wherever needed, even outside normal hours. Example: Borealis Press is publishing our cookbook this fall, and Chris, with valuable audio/video expertise, offered to capture on film some of the craziness of a "restaurant in action" for our upcoming cookbook blog.

Unfortunately, now that winter has settled in and we've had to cut back on labor costs, much of our staff is struggling to get enough hours. Chris is no exception, and because our scheduling has gotten so spotty, we fully understand his decision to take this opportunity to pursue his real field of expertise with media equipment. Luckily, we'll still get to work with him as an independent contractor, because he's agreed to continue documenting our cookbook creation as well as help book musicians and run our sound equipment during occasional special events.

If you're like us, you don't need "another warm body" during these trying times. You need someone smart who can think outside the box, offer creative ideas to help increase business, treat customers professionally, and give you a huge bang for your buck *especially* as we all weather the economic storm. That's Chris.

Feel free to call me directly for any more information.

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