



30th October 2024

To: Impact Chefs

Recommendation letter:

We are pleased to recommend the recent food safety training conducted for our hotel kitchen and waiters team. This program significantly enhanced our staff's understanding of food safety protocols and best practices.

The training was comprehensive, covering critical areas such as proper food handling, sanitation procedures, and allergen management. Our team engaged actively, demonstrating their commitment to maintaining the highest standards in food safety. As a result, we have seen a noticeable improvement in our kitchen operations and overall hygiene standards.

I believe this training is invaluable for any kitchen staff looking to elevate their knowledge and practices in food safety. I highly recommend similar programs to other establishments seeking to ensure the well-being of their guests.

Thank you to the Impact chef's team, we look forward to working with you again.

Yours sincerely,

Anna Werner

General Manager

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