



4th December 2012

To Whom It May Concern:

I have sailed with Mr Henry Anderson of Marine Catering Services on numerous occasions over the last few years and he is without a doubt an asset to each vessel he attends, I therefore have no hesitation on recommending the Mr Anderson as a candidate as a consultant within your company.

Mr Anderson has a proven training scheme that will not only improve the house keeping on any vessel but ensures the mess man learn and understand the requirements, as the conditions of MLC 2006 will come into force in the near future Mr Anderson's professional approach will definitely be an advantage to any Company. His standards are very high which has ensured all or vessels accommodation has been kept in a clean and hygienic condition post training.

As a development Chef his ability within the galley is also very impressive; Cooks under his training are capable post training of providing very high quality of culinary standards while maintaining the Company victualing budget. With his training scheme and through his hands on approach Mr Anderson has improved the standards on-board within the galley while ensuring the catering staff retain their hours of rest.

Mr Anderson provides menus and recipes for all nationalities and these have been very successful on-board which has prevented wasted and maintained quality of produce within budget.

Should you have any further questions please do not hesitate to contact me.

Best regards

Paul Lee

Master LNG EDO



Captain Paul Lee

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