

18 December 2008

TO WHOM IT MAY CONCERN

Mu Mu Bar and Grill recruited 2 Nepalese chefs – Prem Koriola and W.K. Nimal, through Edupi Australia in September 2007.

As we were opening a new restaurant, I was concerned about the time we had to train the new chefs to Australia standards whilst dealing with all the other issues of a new business. As it turned out, Prem and Nimal ended up training the Australian chefs to International standards, and now run my kitchen.

We are a very busy steakhouse in Crows Nest, and the boys will regularly do 200+ covers with only the three of them and two kitchen hands.

All 3 chefs have an incredible work ethic and are the most valued members of my team. We have not had to recruit any new senior chefs in the last 18 months, saving me time and money.

I highly recommend Edupi Australia to any restaurant that wishes to reduce staff turnover and increase the productivity in their kitchen.

Yours Faithfully



Craig Macindoe
Owner MuMu Grill