



Jared Freedman

Sous Chef Extraordinaire & Catering

February 23, 2016

Aljoya Mercer Island
2430 76th Avenue SE
Mercer Island, WA 98040
(206) 429-5338

Dear Culinary Professionals at Aljoya Mercer Island,

My name is Jared Freedman and as a chef currently working in the restaurant industry I cannot imagine a better position than working with your culinary team as a full-time cook.

I currently have 2+ years of experience working at The Fall City Roadhouse in Fall City, Washington. I started working at The Roadhouse as a dishwasher and through hard work and determination worked my way up to my current position, Sous Chef. In June of 2015 I graduated from Lake Washington Institute of Technology with my Culinary Arts Associate of Applied Science Degree. This degree gives me a deep understanding of the skills necessary to work in the commercial food industry. I believe that this degree and my experience working in the industry will give me great insight as your full-time cook.

When I first heard about the available cook position I immediately got online to learn more. My initial thought was and still is that I would like to create an amazing fine dining experience for your residents and prepare delicious meals in accordance to your planned seasonal menus, as well as, be a hardworking team player that will uphold the highest standards for your kitchen. I want to continue to ascertain and flourish as a chef. In addition, who wouldn't want to work at such a nice facility on beautiful Mercer Island that does great things for the elderly everyday.

Included in my application is my resume as per your request. I am very flexible, willing to work varied days, and am preferably interested in a full-time position. I am an excellent candidate for this position and look forward to meeting with you to discuss it in greater detail. Thank you for your time and consideration.

Sincerely,

Jared Freedman
Enclosures