

24 March 2014

To whom it may concern

Kaimata Retreat is a boutique luxury lodge on the Otago Peninsula. We are pleased to offer our guest's chef prepared food services over our summer seasons October to April. Guests enjoy continental and farmhouse breakfast and an evening 3-course dinner with canapé. This is a great opportunity for a chef to showcase their food talents and services to our adventurous and discerning international guests.

Pedro Torres has been employed as our Head Chef during our summer seasons October 2012 – April 2013 and November 2013 – April 2014. As Head Chef, Pedro is responsible for overall kitchen management ensuring all matters related to foods, beverages and food service are of an exceptional standard on a day to day basis. This includes effective cost controls and food waste minimisation.

Pedro has been a professional addition to our team. He is thoughtful and creative in menu development, he is attentive to our guests needs, he consistently maintains a high standard of service and personal presentation, he is reliable and honest. Please visit Kaimata Retreat on tripadvisor.com to view guest comments.

An important element of our guests experience is the opportunity to sample regional produce. During the winter of 2013, Kaimata Retreat with Chef Pedro Torres entered New Zealand Monteith's Wild Food Competition with our ocean sourced entry 'Deep Southern Paella'. We were delighted to make it to the Finals, travelling to Auckland for the national cook off.

A handwritten signature in black ink, appearing to read "Rachel Duell".

Best regards
Rachel Duell & Kyle Davidson
Owners

A handwritten signature in black ink, appearing to read "Kyle Davidson".



KAIMATA RETREAT

297 Cape Saunders Road | RD2 Portobello | Otago Peninsula | Dunedin 9077 | New Zealand
p. +64 3 456 3443 | e. info@kaimatanz.com | w. kaimatanz.com | find us on FB & Trip Advisor



TE WHAU
VINEYARD
WAIHEKE ISLAND

TO WHOM IT MAY CONCERN:

Waiheke Island, 17/01/2012

Pedro Torres is employed as a senior Chef at Te Whau Vineyard & Restaurant. His responsibilities are preparing of seafood and meat dishes for both, the hot and cold section of the kitchen. Other duties include, receiving goods, storage and stock control.

Mr. Torres familiarised himself very quickly with all aspects of our busy kitchen. He is a valuable and hard working employee.

I got to know Mr. Torres as a friendly, reliable and knowledgeable person and he is well liked by his colleagues.

It is a pleasure to have Mr Torres on my kitchen team and wish him well with his application for Immigration into New Zealand.

Please feel free to contact me for a verbal reference.

Kind regards,

Marco Edwardes

Head Chef

Te Whau Vineyard & Restaurant

Waiheke island

P: 09 372 7191

M: 021 031 7411

e: marcoedwardes@xtra.co.nz

VIOLA

Italian Restaurant & Wine Bar.

10th November 2011.

To whom it may concern.

Pedro Torres was employed at Viola Italian Restaurant & Wine Bar, Waiheke Island as Head Chef.

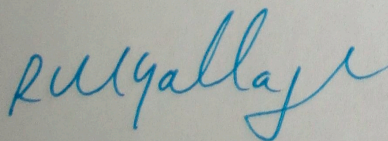
Pedro demonstrated an outstanding ability to ascertain and employ the necessary skills to take charge of a busy kitchen. His duties included ordering, stocktaking, employee rosters, menu design and implementation, health and safety practice as well as the management of kitchen staff.

Without Pedro, Viola would not have been the popular restaurant it proved to be. Pedro would often take it upon himself to work beyond his required duties and I believe this to be a very rare quality. His enthusiasm and good humour made him popular with his colleagues. His punctuality, honesty and intuitive manner was the cornerstone for a trusting relationship between Pedro and myself.

I wish Pedro all the best for his future. I have no doubt he will succeed at whatever he chooses to attend to.

Please do not hesitate to contact me should you require a verbal confirmation of this reference.

With regards



Rochelle Gallagher

09 3723268

rochellegallagher@mac.com

Santiago 2 de febrero de 2012

Por medio de la presente carta certifico que, la EMPRESA DE TURISMO AVENTURA EL INGENIO LIMITADA, con nombre de fantasía LODGE ANDINO, EL INGENIO con dirección Avenida Manquehue Sur 1431, Las Condes y RUT 77.872.280-1, empleó al señor Pedro S. Torres Verdugo desde octubre del año 2009 hasta agosto del 2010.

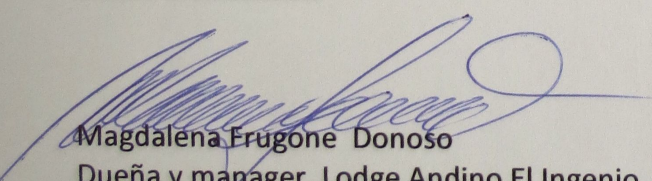
Pedro fue contratado en la posición de chef ejecutivo de nuestra empresa de turismo y fue parte permanente de nuestro equipo de trabajo. Durante este periodo de tiempo demostró ser un trabajador muy dedicado y enfocado en sus tareas, desarrollando y aportando sistemas en el control de stocks, y en la administración de un restaurant. Sabiendo desenvolverse en el ambiente turístico, con una excelente gastronomía, deleitó a nuestros clientes con sus preparaciones culinarias y su grata compañía.

Pedro trabajó, en diversas convenciones, cenas y eventos como Chef Ejecutivo de nuestro restaurant privado "Canto del Agua", como también en actividades outdoor en la cordillera de los andes, llevando con nosotros los servicios de catering de primer nivel, en cabalgatas y expediciones, sabiendo resolver problemas de variada índole, siempre cuidando el servicio y la buena atención a nuestros clientes, dejó en evidencia su liderazgo y profesionalismo.

Durante el año que trabajó con nosotros, Pedro demostró ser uno de los mejores chef contratados por la empresa.

Como dueña y manager de la empresa, les aseguro que trabajar con el Sr. Pedro Torres V. va a ser un verdadero aporte en cualquier empresa relacionada al servicio.

Saluda atentamente



Magdalena Frugone Donoso

Dueña y manager, Lodge Andino El Ingenio.

RUT 5.548.423-6

Teléfono: (56 2) 861 3176

Celular: (56 9) 777 575 23

Mail: moyanedel@lodgeandino.com

Jean-Claude Ortscheid
10A Fowler Avenue, Mount Albert, Auckland 1025
Phone/fax (09) 815 0640; e mail: jeanclaudio@yahoo.com

Translator and Interpreter,
BA, Member NZSTI, NAATI 3

3 March 2011

Translation from Spanish

**LODGE
ANDINO
EL INGENIO**

20 February 2011

By way of this letter, I certify that the EMPRESA DE TURISMO AVENTURA EL INGENIO LIMITADA Company, with LODGE ANDINO, EL INGENIO as its trading name, located Avenida Manquehue Sur 1431, Las Condes and RUT [I.R.D. No] 77.872.280-1, employed Mr Pedro S. Torres Verdugo between October 2009 and August 2010.

Pedro was hired to the position of head-chef in our tourism company and was a permanent member of our work team. During this time, he was a very committed and focused worker regarding his tasks, developing and contributing stock control systems, and restaurant administration. He knew how to develop in the tourism industry together with excellent gastronomy, delighting our clients with his culinary preparations and his pleasant company.

Pedro worked as a Head-chef for various conventions, dinners and events in our private restaurant, "Canto del Agua" as well as for outdoor activities in the Andes, delivering with us first class catering services for horse treks and expeditions. He knew how to solve various problems, always minding service and paying attention to our guests and thereby demonstrating his leadership and professionalism.

In the course of his year spent working with us, Pedro proved to be one of the best chefs our company has ever employed.

As the owner and manageress of the company, I can assure you that working with M. Pedro Torres V. will be a real asset for any company related to this field of activity.

Yours sincerely,

Magdalena Frugone Donoso
Owner and manageress, Lodge Andino El Ingenio
RUT 5.548.423-6
Phone: (56 2) 861 3176
Mobile: (56 9) 777 575 23
E-mail: moyanedel@lodgeandino.com

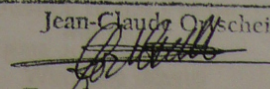
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Original Sighted

Lomond Brown JP 3130
20 November 2011

Lomond Brown
Justice of the Peace
Manager
65B Junction Road
Waikato Island
Auckland N.Z.

Jean-Claude Ortscheid

Translator and Interpreter



26 de Febrero de 2011

POR MEDIO DE LA SIGUIENTE CARTA CONFIRMO QUE LA EMPRESA DE BANQUETERÍA ROBERTO GÁLVEZ SALINAS, CON NOMBRE DE FANTASÍA PROCATERING DE RUT 15.342.031-9, DOMICILIO CALLE DEL VERANO 1414 HUECHURABA, TELEFONO 56-2-7215569 FUE EMPLEADOR DEL SEÑOR PEDRO S. TORRES VERDUGO DESDE ENERO DEL 2008 HASTA MARZO DEL 2009,

INICIÓ TRABAJOS EN UN PRINCIPIO COMO SOUS CHEF, Y LUEGO DE SER OBSERVADA SU GRAN CAPACIDAD Y LIDERÁZGO FUE ASCENDIDO LUEGO DEL CUARTO MES AL CARGO DE CHEF EJECUTIVO, DONDE SE DESTACÓ PRIMERAMENTE POR SU GRAN DESEMPEÑO EN PLANIFICACIÓN Y ESTANDARIZACIÓN DE NUESTROS PRODUCTOS, CREÓ UN AMBIENTE MOTIVACIONAL UTILIZANDO TECNICAS DE REFORZAMIENTO POSITIVO CON SUS SUB ORDINADOS, LO QUE SE REFLEJÓ EN UN GRATO PERO EXIGENTE AMBIENTE LABORAL LO QUE PERMITIÓ NOTABLES MEJORAS EN LA CALIDAD DE NUESTRO PRODUCTO Y SERVICIO.

RECOMIENDO EN UN 100% A PEDRO. ES UN EXCELENTE TRABAJADOR.

SALUDOS CORDIALES

Roberto Gálvez Salinas
Chef y dueño de la empresa

La Cuisine d'Alain

ATTESTATION DE STAGE

Je soussigné, BLANC Nicole gérante de la Sarl « LA CUISINE D'ALAIN »
29 rue R.Salengro à 82000 MONTAUBAN FRANCE

avoir reçu en Stage de Cuisine pour INACAP

M. Pedro Sebastián TORRES Verdugo

Pour la période du 14 Avril 2007-
Au 13 Octobre 2007-

Pendant ces six mois, M. Pedro Sebastián Torres Verdugo a parfaitement
intégré l'entreprise dans le cadre de ce stage organisé par INACAP

Fait à MONTAUBAN le 13/10/2007

Mme BLANC Nicole

La Cuisine d'Alain
SARL AU CAPITAL DE 305 965,18 € - R.C. 92 B 116 - SIRET 385 019 229 00017



Jean-Claude Ortscheid
10A Fowler Avenue, Mount Albert, Auckland 1025
Phone/fax (09) 815 0640; e mail: jeanclaudio@yahoo.com

Translator and Interpreter,
BA, Member NZSTI, NAATI 3

3 March 2011

Translation from French

La Cuisine d'Alain

CERTIFICATE OF INTERNSHIP

I, the undersigned, BLANC Nicole, Manageress of the "LA CUISINE D'ALAIN" company, 29 rue R. Salengro in 82000 MONTAUBAN, FRANCE [certify]

taking in for a cooking internship for INACAP

Mr Pedro Sebastiàn TORRES Verdugo

Between 14 April 2007 and 13 October 2007

During those six months, Mr Pedro Sebastiàn Torres Verdugo integrated perfectly into the company as part of this internship organised by INACAP.

Done in MONTAUBAN on 13 October 2007

Mrs BLANC Nicole

[Stamped]
La Cuisine d'Alain
[Partly illegible]
[Signed]

Hôtel** - Restaurant*** Face à la Gare SNCF – 82000 MONTAUBAN SUD – Phone: 05 63 66 06 66 – Fax: 05 63 66 19 39 – Cuisinedalain@wanadoo.fr
S.A.R.L. au Capital de 305 965,18 € – R.C. 92 B 116 – SIRET 385 019 229 00017

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Leonard Brown JP 313
5th November 2011

Leonard Brown
Justice of the Peace
Manager
65B Junction Road
Waiheke Island
Auckland N.Z.

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Jean-Claude Ortscheid

Jean-Claude Ortscheid
Translator and interpreter



Les Toques Blancas Capítulo Chileno

Santiago,
16 de febrero de 2011

Certifico conocer al señor Pedro Torres Verdugo, agregando que tuve la oportunidad de trabajar con él en el año 2005. En aquella oportunidad se desempeñó como maestro de cocina durante la temporada de invierno. Demostrando ser un profesional con gran proyección.

Es un tipo que disfruta de nuestra carrera, aportando otras perspectivas de un punto de vista artístico, es responsable, comprometido y exigente. Se incorporó en dicha fecha al staff del equipo de cocina del Hotel del Lago Resort y Casino, ubicado en Pucón, IX región de Chile.

En mi calidad de Chef Ejecutivo les aseguro que el trabajar con Pedro es un aporte.

Les saluda atentamente

Pablo Andrés Gálvez Ramírez
I.D. 9.971. 898- 6
Miembro capítulo chileno de Les Toques Blancas
Chef Ejecutivo Ristorante Da Carla
pgalvez@ltb.cl

Jean-Claude Ortscheid
11A Fowler Avenue, Mount Albert, Auckland 1025
Phone/fax (09) 815 0640; e mail: jeanclaudeo@yahoo.com

Translator and Interpreter,
BA, Member NZSTI, NAATI 3

3 March 2011

Translation from Spanish

[Logo]

Les Toques Blanches
Chilean Chapter

Santiago, 16 February 2011

I certify knowing mister Pedro Torres Verdugo, given that I had the opportunity to work with him in 2005. On this occasion, he held the position of kitchen master during the winter season. He turned out to be a professional with great ambitions.

He is the type of person who enjoys our career, contributing other perspectives from an artistic points of view, he is responsible, committed and exacting. On the said date, he joined the staff of the kitchen team at the Hotel del Lago Resort y Casino, located in Pucón, IXth region of Chile.

In my capacity as head-chef, I can assure you that working with Pedro is an asset.

Yours sincerely,

Pablo Andrés Gálvez Ramirez
I.D. 9.971. 898-6
Member of the Chilean Chapter of Les Toques Blanches
Head-chef of Da Carla Restaurant
pgalvez@ltb.cl

Translated from an original

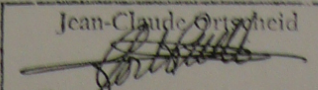
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Ronald Brown JP 3130
8th November 2011

Lomond Brown
Justice of the Peace
Manager
65B Junction Road
Waiheke Island
Auckland N.Z.

Jean-Claude Ortscheid

Translator and Interpreter