

# QUALITY FOOD, SYSTEMS & TRAINING

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November 3, 2006

Dear Stephen and Brian:

Here is the proposal for the Eyremount banquet kitchen. I believe it will be capable of producing meals for 120 people with staggering speed and efficiency with quality second to none in the world.

I have asked Russell-Quest to quote on the high side, and in addition I would bid out the equipment to get you better prices. I would leave the stainless steel work with them, as I believe they are the best in the industry, provide great value and are already familiar with the project.

I would also set you up with a preferred one stop shopping deal with Sysco Food Services, making purchasing of high quality food very easy.

My time for this project would be a maximum of 24 hours at my standard rate of \$350 per hour. I would be your point man, coordinating all the services of the various equipment suppliers and installation. This would not include hiring a chef.

I have one more consideration. I believe this is a unique project of great interest to both the professional and home cooking industry. With your permission I would like to document it with an article including pictures from the initial planning stages including the original drawings you provided, through the design, installation, hiring of the chef and possibly the first banquet done out of the kitchen. I would submit this article to the highest quality professional and home cooking publications. Of course this is subject to the client's desire for privacy, but I thought the family might very well be very proud of coverage of this unique kitchen.

Sincerely,

Chuck Currie  
Certified Chef de Cuisine