



ROCKY MOUNTAINEER

June 13, 2024

To Whom It May Concern:

**RE: Reference Letter for Sebastian Kaplan**

Sebastian Kaplan worked for the Great Canadian Railtour Company Ltd., operating as Rocky Mountaineer from March 1, 2023 to June 13, 2024.

The Sous Chef is responsible for all Culinary and Food Safety Standards, role modeling the values and culture of the organization as well as supporting their team through training, coaching and performance management programs. This position is responsible for delivering culinary excellence to upwards of 500 onboard guests per train and is a key contributor to the creation of life-changing experiences. The position requires a multitude of skills including but not limited to, adaptability, employee performance management and the ability to deliver world class guest service.

Should you require further information, please do not hesitate to contact me at [dcoulson@rockymountaineer.com](mailto:dcoulson@rockymountaineer.com).

Regards,

Dean Coulson  
People & Culture Business Partner

July 17, 2017

2125 Main Mall  
Vancouver, B.C., Canada V6T 1Z4  
Tel: 604-822-5211 Fax: 604-822-6501  
[landedlearning.educ.ubc.ca](http://landedlearning.educ.ubc.ca)

To Whom It May Concern,

Sebastian Kaplan was a dedicated and cherished volunteer with the UBC Intergenerational Landed Learning Project from April 2016 through June 2017. His positive attitude and communication made him a joy to work with. His hard-work, creativity, dedication, and principled vision made him invaluable to the work of connecting young people with their food.

In his role as a Landed Learning “Farm Friend”, Sebastian worked with an elder partner and a group of four urban grade 3 students to grow, tend, harvest, and cook healthy food together at the UBC Farm. Approximately 12 times per year for one and a half program years, Sebastian and his partner would mentor the children, helping them to develop teamwork, collaboration, and appreciation for nature. He patiently guided his team to joyfully explore soil and insects, snack on kale, apply math and other classroom learning in the garden, and break through fears of bees and getting dirty.

Sebastian was highly reflective about the experience and needs of children in the garden. He noted the eating habits of children, which often involved candy, and spoke about the challenges involved in encouraging healthy eating habits. He holds a clear vision and the necessary skills to teach young people to enjoy preparing their own healthy food, and shared his expertise as a chef with the project to help youth and their families gain these skills. Sebastian helped our Foods Educator improve knife handling and Food Safe practices with the children at the Farm. During our annual Family Day event, he taught the children and their captivated parents how to properly chop and caramelize onions, which then became a topping for homemade pizza!

Sebastian has stepped up to support the growth of foods education for youth in other ways as well. In the summer of 2016, Sebastian helped develop a project called “Community Eats” in which secondary youth in our SOYL program learned to cook healthy meals from chefs. Using ingredients from their schoolyard farm, Sebastian guided groups of youth to produce restaurant-quality meals for 60 people. In a few hours they created delicious, youth-approved dishes like Thai curry and falafel and developed a great sense of accomplishment and pride in feeding their friends and community.

Sebastian’s foods education is top quality and valuable for people of all ages. Anyone who has the chance to work with or learn from him can expect a rewarding, inspiring, and delicious experience!

I’m happy to answer any questions you might have.

Yours truly,



Stacy Friedman, Program Manager  
Intergenerational Landed Learning Project  
Faculty of Education  
Email: [stacy.friedman@ubc.ca](mailto:stacy.friedman@ubc.ca)  
Tel: 604-822-4842

David Healey  
The Flying Pig Restaurant  
102 Water Street  
Vancouver, British Columbia V6B 1B2  
June 20, 2017

To whom it may concern:

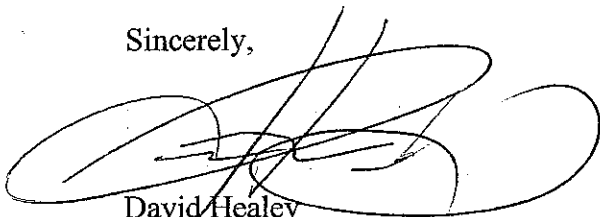
The Flying Pig Restaurant employed Sebastian Kaplan full time as a Sous Chef from August 3, 2016 until May 28, 2017. Sebastian left The Flying Pig Restaurant on good terms in order to pursue a job in teaching English as a second language.

Sebastian Kaplan is an intelligent and motivated individual. He was capable of managing our morning team which consisted of 7 people. Sebastian managed the morning team 5 days a week which consisted of cooking both lunch and brunch services as well as reporting to myself or my executive sous chef.

As part of his former responsibilities, Sebastian would organize the morning teams prep duties, receive our orders each day as well as be the liaison between myself and the morning cook team. He had a systematic mind that allowed him to find new ways to deal with the day to day efforts of our team as well as create rotational systems which we still use to this day. I believe he would bring this same mind set to any company he works for.

If you would like additional information about Sebastian Kaplan, you can telephone me at 604-559-7968

Sincerely,

A handwritten signature in black ink, appearing to be 'David Healey', written over a large, loopy flourish.

David Healey  
Executive Chef

# CACTUS CLUB CAFE

October 6, 2015

To whom it may concern:

This is a letter of endorsement and recommendation for Sebastian Kaplan

Sebastian was hired as a Sous Chef in Training during the hugely successful opening of the Coal Harbour Cactus Club location. Sebastian quickly learned our culture and systems, working himself into a full promotion to Sous Chef within his first 6 months in the restaurant. Sebastian displayed great attention to detail and was committed to exceptional food quality throughout each service. His drive to constantly learn, and challenge himself, was evident in his ability to take on the added responsibility of developing the junior cooks within our kitchen. In his time with Cactus, Sebastian was able to develop himself from being a good Sous Chef with a strong focus on food quality, into a multifaceted Sous Chef who paired his savvy culinary knowledge with a strong understanding of people development and managing a profitable business.

Please do not hesitate to contact me if you have any further questions regarding Sebastian or his qualifications for your position.

Sincerely,



Jason Streefkerk  
Regional Chef  
Cactus Restaurants LTD  
1085 Canada Place  
Vancouver, BC V6C 06C



BISTRO ARTISAN STORE DEMO KITCHEN TAKE-AWAY CULINARY TOURS AND EVENTS

January 6, 2014

To whom it may concern,

Sebastian Kaplan was employed at Edible Canada from July 8, 2013 through January 5, 2014 as our Executive Sous Chef.

Sebastian is one of the most passionate and dedicated chefs I have had the pleasure of working with. He puts his heart and soul into the dishes he creates. Sebastian always proved to be energetic, passionate, and most importantly dependable. In a role that required him to be in complete charge of the kitchen including ordering, costing and developing menus, and working the line during service, Sebastian did it all.

Sebastian's passion is infectious and I would not hesitate to recommend him for any role that takes advantage of this.

Please feel free to give me a call on my cell listed below or email me, with any specific questions or for more information on Sebastian's tenure with Edible Canada.

Sincerely,

Eric Pateman

President

Edible Canada Culinary Experiences Corp.

[eric@ediblecanada.com](mailto:eric@ediblecanada.com)

(604) 218-2555

Sept 8, 2006

To Whom It May Concern:

Please consider this a letter of recommendation for Sebastian Kaplan. He has worked for me for nearly a year at Vera's Burger Shack, UBC. Sebastian started as a customer service representative but was rapidly promoted to manager.

Sebastian, in his time with Vera's, displayed a combination of good judgment, a strong work ethic and a positive attitude. He always acted responsibly and took on the challenge of managing the back of the house activities such as scheduling, ordering and reporting. At the same time, he was a helpful co-employee and could be counted on to mentor new and existing staff. He was essential in the training of my staff, creating a strong and efficient team.

Sebastian has made the first year of running my business considerably easier than it otherwise would have been. I would welcome him back to Vera's any time. I have every confidence that Sebastian will accomplish much in the future. He would be an asset to any organization.

Sincerely,

Shahin Sadr,  
Owner-operator, Vera's Burger Shack, UBC  
2188 Western Parkway, Vancouver, BC V6T 1V6  
Phone: 604-221-8372

THE FOOD COMPANY

p.o. box 747  
gualala, ca. 95445

29 JULY 2001

Sebastian Kaplan has worked at TFC for me as a cook. He is a pleasure to work with . . . . unfailingly good humored, willing to work hard (and long) and without personal ego. He strives to learn and for excellence . . . of product + with his relationships to fellow staff and customers. I recommend him to you without reservation. He will be a credit to the culinary profession in whatever capacity he chooses. Please contact me for any further information.

Naomi Schwartz  
chef and owner  
~~707 884 1800~~  
707-884-3393