

To Whom It May Concern,

My name is Chef Joshua Bickford. I am a member of the Keiser University Center for Culinary Arts Advisory Board. I am a graduate of both Culinary and Baking and Pastry programs at the Sarasota campus. I was asked by the dean and Chefs to be on the board to give insight from a graduate and professional's point of view. I am a chef for Sophie's at Saks Fifth Avenue in the University Town Center Mall. We are the only location here in Florida and have been in business since 2014. I previously worked for the Polo Grill and employed students and graduates from Keiser when working there as well.

The Sarasota community has experienced exponential growth in recent years and due to this growth needs more trained culinary and baking professionals. Keiser University's program provides the necessary knowledge and practical preparation needed by chef graduates to fill the culinary and baking jobs of the community. Keiser University has knowledgeable, hardworking, and successful graduates in the foodservice industry, locally and abroad. I believe this is partly because of the program's rigor and the fact that the graduates complete the program with all the necessary certifications a culinary professional should have.

I have worked with many Keiser culinary and baking graduates, and their professionalism is very impressive. The skills obtained in their classes easily shows that they have mastered time management and stay organized throughout their shifts. I call the chefs at Keiser to send me more graduates and current students because they are a pleasure to work with and I would hire as many as I can. I will continue to request and hire Keiser graduates, and fully support the culinary and baking programs at Keiser University.

Respectfully,

Chef Joshua Bickford

A handwritten signature in black ink, appearing to read 'Josh Bickford', written in a cursive style.

15 MAR 2022