



PANTHERA

George Town Cayman Islands, Official #: 745119, Call Sign: ZGDG4, MMSI #> 319051300, IMO: 9695248
GT: 492, NT: 147, Length 47m, Breadth 8.5m, Draft 4.4m

25 September 2021

TO WHOM IT MAY CONCERN:

Rafael Molina, holder of Spanish passport PAI425561 was employed by Panthera Marine Limited, in the capacity as Chef on board the motor yacht *Panthera*. His employment status was as a chef, during the owner's holiday, and encompassed two different time frames, Med season 2020 and season 2021.

During his employment on board, Rafael was responsible for provisioning the yacht, and cooking for the owner and his guests. Additionally, he also had to cook for a crew of nine. He did an excellent job cooking for the owner, who very often was difficult about what he wanted Rafael to prepare. That said, he was always very pleased with what arrived in front of him when he sat down to eat. The same can be said for the crew. Everyone was happy with the food he prepared.

Rafael obviously does well with preparing Mediterranean cuisine, but is not limited to it, something he demonstrated daily when he prepared dishes from a wide range of cuisines. All were superbly presented.

Rafael was very good addition to the team. Everyone like him, especially the owner. In addition to his excellent cooking, he was also responsible for maintaining and managing the money and budget for the Galley. At the end of his contract periods, he left the galley immaculate.

Rafael did an excellent job on board *M/Y Panthera*. I can without reservation recommend him for a position on another yacht or similar position. Also, if the possibility ever arises, I would hire him again.

If you have any further questions, please contact me by email (my.panthera@gmail.com) or phone (+34 618 068 012).

Sincerely yours,

VICTOR SALVADÓ
CAPTAIN M/Y PANTHERA



Letter of Recommendation – Rafael Molina Molina

To Whom It May Concern,

As the Captain of the M/Y Alvium, it is my pleasure to recommend Rafael Molina Molina, who served as our chef on board.

During his time with us, Rafael consistently demonstrated professionalism, dedication, and exceptional culinary skill. He approached every service with creativity and attention to detail, preparing high-quality meals that were highly appreciated by both guests and crew.

Rafael also showed excellent control of service timing and portion management, as well as strong organizational skills in provisioning and planning varied menus tailored to our guests' preferences.

I am confident that Rafael would be a valuable addition to any team, and I would be happy to provide further information if required.

Warm regards,

César Narváez

M/Y Alvium