



10/10/17

To whom it may concern,

LeChef Bakery is a company that has been in business for over 30 years and it has been successfully growing. It is a company recognized by its excellence in customer service and the quality of its products. LeChef Bakery specializes in high-end European style baked goods and has operations in Southern California, Nevada and Arizona.

LeChef Bakery has built strong lasting relationships with its clients, whom highly value all the initiatives that the company has implemented to deliver safe quality product. The company has a working culture where continuous improvement is a top priority and, food safety has not been the exception during these initiatives.

At the beginning of 2017, we contacted London Consulting Group to perform an Internal Audit to our Food Safety System. In March of 2017 they assigned a team expert in Food Safety and Operations to analyze and make recommendations to improve our Food Safety System and to comply with regulation.

At the end of the assignment, LCG provided a clear report of findings and detailed plan for our internal food safety team to follow and address. This experience also gave us many insights on how to minimize workload, and also, on how to work and contribute as a team. LCG employees worked hand-in-hand with our QA Team, but also helped many of our employees in other departments involved in the delivery of a safe quality product.

I strongly recommend London Consulting Group if you are seeking for expert advice in Food Safety and for ways to improve and simplify working systems.

Sincerely,

A handwritten signature in black ink, reading "Driss Goulhiane". The signature is fluid and cursive, with a long horizontal stroke at the end.

Goulhiane, Driss
General Manager