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September 15, 2011

Jan L. Costa
Director, Florida Fresh Meat Company
13770 South Highway 475
Summerfield, Florida 34491
jan@floridafreshbeef.com

Re: ACF Student Beef Demonstration
JWU/North Miami, Meat Lab
September 13, 2011

Dear Mr. Costa,

My Students and I would like to take a moment and thank you for the Beef Demonstration at Johnson & Wales University, meat lab on Tuesday, September 13, 2011. The students and I enjoyed your information on your company, the products you produce and the reasons why you produce them. They were impressed with your goals, desire and passion to produce pasture raised, humanely treated, hormone & antibiotic free, gourmet grass fed animals.

The Beef Short Loin you provided was exceptional. This Short Loin provided the portions cuts of Porterhouse, T-bone and NY Strips. They were really impressed with your knowledge of how to cook these cuts. The comments about the taste, flavor and appearance were very positive. Many Students commented that the beef was tender and flavorful. The Students and I were really impressed by the health benefits to eating your beef and difference in taste between conventional beef and your beef.

On a personal note, I would like to thank you for taking the time, effort and expense of sponsoring this beef Demonstration. The Students and I had a learning experience that we will remember throughout our lives and careers.

Yours Truly
Chef Alan Lazar CCE, ACE