Letter to Mr. Karl Weißenborn, Hotel and Restaurant Association Berlin

The Thai Cooking Company® · Berlin, December 12, 2000

Hotel- und Gaststättenverband Berlin und Umgebung e.V.
Mr. Karl Weißenborn
Knesebeckstr. 69
10623 Berlin

Dear Mr. Weißenborn,

For 7 years I have been running respected Thai restaurants in Berlin, which today employ 50 people from Southeast Asia and contribute to Berlin's good culinary reputation.

Today I am seeking, firstly, your support for my project of an internship scholarship. In essence it comprises the following:

Over the past 20 years the DED (German Development Service) has created a dual vocational training system in Thailand, which also trains young hospitality professionals. Opportunities are now to be created for them in Berlin to gain international experience through an internship of 12–18 months in Berlin following their training in Thailand.

This project arose as the result of a trip to Thailand and Laos initiated by the Federal Ministry of Economics (BMWi) in 1998. Since then I have pursued it with great effort on several trips, and I have now reached the point where I have support from the Thai side and it can be realised immediately. At the end of August 2000, the Thai Permanent Secretary for Education and his deputy for vocational education visited all my Berlin restaurants; I have enclosed for you the basic paper developed and agreed jointly with the Thai side.

Now I am seeking support for my project, in particular vis-à-vis the Federal Ministries of Labour and of the Interior, to establish the conditions under residence and labour law.

Secondly, I ask you to intercede on behalf of two of my chefs, whose 3-year limit expires in January.

Mr. Set SUDCHA has been with my company since December 1992. Without him I probably could not have built up the Thai Cooking Company successfully. As head chef he shaped and sustained the entire flavour profile over many years and thus made the continued existence of my company possible (which is all the more important in view of the enforced change of chefs). Despite his impaired health, his wealth of experience still guarantees the success of my kitchen today. Owing to a failed marriage, his residence status is now uncertain.

Mr. Ingthom ROENGCHON has built up the sushi section of my company over the past three years; his signature has shaped the younger chefs. He has set a quite unique standard of quality in Berlin's sushi world and is indispensable not only as a guarantor of quality, but also in particular for building up a sophisticated catering service.

Both currently work at ISSAN on Pariser Platz, where they do work that does justice to the character of the place opposite the ADLON. Above all, I also need them for the expansion of my company planned for next year, in which they are intended to play a leading role in training staff.

Since the days of Frederick the Great, Berlin has lived its internationality and benefited from it. Today, more than ever, it needs a healthy measure of it – young, good, active people who bring us the best from all over the world. This includes both the planned exchange of interns and my two chefs.

With kind regards,

Norbert H.G. Frankenstein

Translation of the original German document