





CERTIFICATE OF COMPLETION

THIS CERTIFICATE IS HEREBY AWARDED TO

MADHU VAMSI KRISHNA ANNE

FOR SUCCESSFULLY COMPLETING THE ALL STAR ORIENTATION FROM 21 NOVEMBER 2021 UNTIL 23 NOVEMBER 2021

CHRISTOF STENGLEIN

DIRECTOR OF HUMAN RESOURCES AND BRAND EXCELLENCE

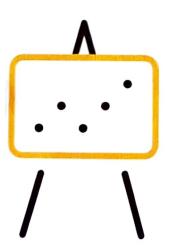


CERTIFICATE OF COMPLETION

This is to recognise that

MADHU VAMSI KRISNA ANNE

Has successfully completed a Basic Food Safety training course. An understanding of the principals, fundamentals, and applications of Basic Food Safety was demonstrated by participation in class discussions.



Training Date

Tuesday, 18 January, 2022

Instructor

Ahmed eltabey

Location

Le Royal Meridien Beach Resort

Samir Ahmed

Managing Director, Intertek Cristal



11th February 2019

To Whomsoever It May Concern

This is to certify that **A. Madhu Vamsi**, Student of Westin College of Hotel Management, Vijayawada has undergone the Industrial Trainee in Four Major Operational Departments in our Organization from 12th November 2018 to 11th February 2019.

His performance during the training was found to be good. We wish him success in all future endeavors.

For Radisson Gurugram Udyog Vihar

(A Unit of Arpit Projects Ltd.)

Abhinav Vashisht

Manager Learning & Development

30 December 2022

Madhu Vamsi Krishna Anne Room Service

Dear Madhu.

As we approach the end of a successful year, I would like to take this opportunity to express my very sincere and personal Thank you for your tremendous dedication, commitment and hard work.

It was a year of many opportunities for both hotels whereby, we were able to complete our planned refurbishment projects enhancing our products and services to both our guests and our Associates as well as successfully achieve our financial targets.

In Le Royal Meridien, we have just completed the total refurbishment of the Spa, now known as the Retreat Spa, which is looking amazing and in keeping with the Le Meridien brand. The Club Tower corridor and lift lobby as well was completed including the new Le Café and are on track to complete the Ladies & Gents Salons by the end of March. We also had the opportunity to soft refurbish the main building and refresh the look and feel.

All of this has been possible due our successful financial year and reinvesting into the future of our hotel and we are already working on a masterplan to enhance the beach and gardens to include a new swimming pool which we will develop over the next 24 months.

At the Grosvenor House, all apartments in Tower Two were refurbished and will be soft refurbishing the apartments in Tower One in the new year.

Keeping our Restaurant and Bar portfolios evolving and on the spotlight of Dubai's culinary scene, we introduced Bushra by Buddha Bar, relaunched Indego and are now looking forward to the opening of the prestigious City Social with Celebrity Chef Jason Atherton in January 2023.

I am also delighted to say that our restaurants were recognized for the following awards:

- Indya by Vineet Best Indian by Timeout Restaurant Awards 2022
- Indya by Vineet Fact Awards 2022
- Maya Mexican Kitchen Fact Awards 2022
- Maya Mexican Kitchen BBC GoodFood Awards 2022
- Indya by Vineet Michelin Guide inclusion and rated Bib Groumand status
- Indego by Vineet Michelin Guide inclusion
- Rhodes W1 Michelin Guide inclusion

On Guest Satisfaction, I am very pleased to say that both hotels continue to lead on the top within our two brands, ranking #01 of Le Meridien in the whole of EMEA and #2 for Luxury Collection brand hotels in MEA scoring 89% for Le Royal Meridien and 88.8% for Grosvenor House YTD.

LE ROYAL MERIDIEN BEACH RESORT + SPA DUBAI

PO BOX 24970, DUBAI UNITED ARAB EMIRATES T +971 4 399 5555 F +971 4 399 5999 lemeridien.com/royaldubai

N 25° 5' E 55° 8'

Lam also extremely proud and pleased to have achieved such high Associate Engagement scores, 98% for Le Royal Meridien and 93% for Grosvenor House.

It was very rewarding to win the Stephen Garff Marriott Award of Excellence for Culture representing the UAE Marriott Business Council, which is down to our UAE Marriott Hotels & Associates, whereby everybody plays a vital role to achieve this success.

Certainly a great year for both hotels and in the midst everything, we also focused on our Associate Accommodations – refurbishment of the Meridien Residences, acquiring and moving into the Al Sayyah Residences, refurbishment of the management housing which was very exciting and I have received so many appreciations and words of thanks of how happy you all are in your new homes.

1 am also delighted to let you know that as promised (although I know it's a little late), we are working on the Social Club which will be completed within the first quarter of 2023 where you can all socially enjoy your time off work.

Z. ROYAL MERIDIEN

As always, none of the above would have been possible without yourself and each and everyone of the Associates of Le Royal Meridien and Grosvneor House who continue to be committed in working together to achieve our business results and targets, and I am extremely proud of you.

Looking ahead to 2023, with the new openings on the beach and the addition of 2500+ rooms, the competition is going to be challenging especially for resort hotels and therefore, the standards and service is key to keeping Le Royal Meridien as one of the first choices on the beach!

It is important that we keep our service and standards consistently at the highest level and think of ways to create meaningful and memorable moments to surprise and delight our guests and make them feel special. This is what has, is and will continue to take our two wonderful hotels from success to success.

1 am very confident that with your continued support, commitment, motivation and dedication, we will be able to outperform the competition and achieve another successful year.

Once again my sincere gratitude to you all for all that you do and take this opportunity to wish you and your families and loved ones a happy, healthy and bright New Year 2023.

With warmest personal regards.

PAM WILBY

MULTI-PROPERTY GENERAL MANAGER



Letter of Appointment

January 11, 2021

Dear Madhu Vamsi Passport No: T3259155

EFS Facilities Services is pleased to extend an offer of employment as per the following:

Title:

Kitchen Helper

Grade:

1-C

Reporting To:

Operation Manager

Department and Location:

First Resort - Dubai

Monthly Package:

Basic Salary	AED	800/-	Per month
Other Allowance	AED	200/-	Per month
Food Allowance	AED	300/-	Per month
Total	AED	1300/-	per month

* Food allowance or Food provided based on project location

Working Hours and Days:

Eight (8) hours a day / Six (6) days a week

Accommodation and Transportation:

Provided by the company

Overtime:

As Per UAE Law

Annual Leave:

Twenty-six (26) working days of annual leave every

twelve (12) months of service

Passage Entitlement (air ticket):

Return economy class air ticket to home country for self every two (2) years

Medical Insurance:

Medical insurance is provided by EFS for self as per

EFS Structure

Duration and Probation Period:

End of Service Benefits / Gratuity:

Your contract will be for an unlimited period of which the first six (6) months will be considered as probation

period.

Notice of Termination:

One (1) month notice period by either party after

completion of the probation period

In accordance with the UAE Labor law.

Documentation:

Your offer is subject to a medical examination and no immigration or Labor Ban.

By accepting this offer, you acknowledge that all the documents provided are true and any discrepancy will lead to withdrawal of offer. EFS reserves the right to transfer the employee to work in other projects / locations within the employment country.

Yours faithfully

for EFS Facilities Management Services

Saima Ahmad **Group Director-HR** Offer Accepted: A Mashur variety

Date: 13 - 01 - 2021

اى.اف.اس لخدمات إدارة المئشآت ش.ذ.م.م. EFS Facilities Management Services L.L.C. PO Box 73565, Dubal, UAE 2+971 4 457 7500 5 +971 4 457 7501 ص.ب ١٥٥٥، دبس، الإمارات 🕿 . ٥٧ ١٥١ ١ ١٩٠١ 🖪 ١ ٥٧ ٧٥١ ١ ١٧٠٠

www.efsme.com



WESTIN College of Hotel Management

Vijayawada

This Certificate is granted to

A. Madhu Vanusi Krishna

In honor of having successfully completed and passed the Course

requirements of GLOBAL HOSPITALITY SKILL DEVELOPMENT PROGRAM (GHSDP)

and certification training with a Pass

K. Durga Prasad
Director
Online of Matel Manage

Westin College of Hotel Management







This certificate is awarded to A. Moshu Vansi

for the successful completion of

Soft Skills and Interview Skills

held as a part of the Skilling initiative conducted by

Mahindra Pride Classroom

Padus Jaymaman

National Director Mahindra Pride Classrooms



