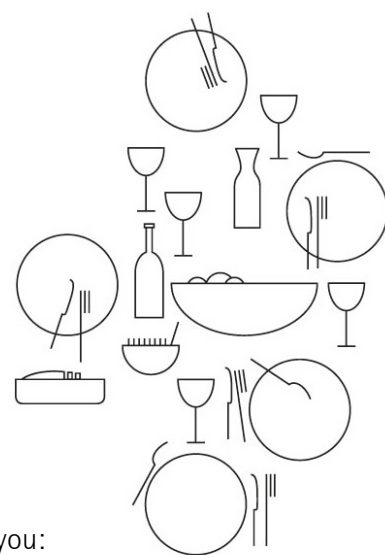


bulthaup Cook-In Checklist for the Chef



Dear Chef Team,

We are delighted that you have taken on the bulthaup cook-in on behalf of our trading partner. To help you prepare, we have compiled the following checklist for you:

In Advance

1. Briefing

Our trading partner or bulthaup agency will provide you with all the information you need for the initial planning steps:

- Contact details of the trading partner
- Customer contact information
- Information about the customer and the kitchen in which the event will take place
- Link to training website with information about bulthaup (history, values, product)

2. Arrange an Appointment with the Customer

Please contact our customer and arrange:

- The cook-in evening date and time
- Estimated number of guests (max. ten)
- Type of cook-in (workshop or dinner together)
- Schedule for the evening
- Menu for the event
- Dining habits/particularities of guests (e.g. allergies, kosher, halal, vegan, etc.)

3. Coordination with Trading Partner

Please inform our trading partner of what has been agreed. At this point, you should also clarify which accessories can be provided by bulthaup and which ones you will bring with you.

Approx. One Week before Cook-in

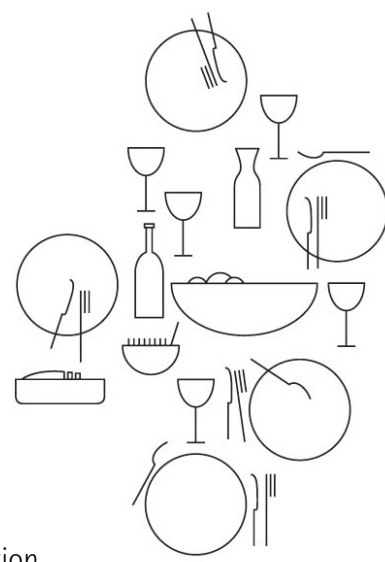
4. Confirmation with the Customer

Please contact our customer again to confirm the date and number of guests.

5. Information for Trading Partners

Our trading partner requires the following information from you in order to prepare the accessories and gifts for the day of the event:

- Number of guests
- Menu



6. Accessories and Gifts for Guests

You will receive from our trading partner:

- Accessories from bulthaup for use in cooking and preparation
- bulthaup aprons
- Gifts for guests (box with thank-you card, gift(s), and bulthaup information material and a printed menu)

On the Day of the Event

Please conduct the event in neutral clothing with a bulthaup apron (visible bulthaup logo). The following schedule serves as a suggestion and can be adjusted in consultation with the customer and taking regional circumstances into account.

7 p.m. Arrival of guests

7.20 p.m. Welcome address by the customer
Welcome address by the chef and greetings from the bulthaup partner and bulthaup
Presentation of gifts by the chef

From 7.30 p.m. Preparing and enjoying food/drinks

Approx. 10.30 p.m. The chef cleans the kitchen and says farewell at around 11 p.m. without ending the evening.

After the Cook-in Evening

If possible, please contact our trading partner the day after the event to:

- Provide feedback on the evening's schedule (form).
- Return bulthaup accessories and any leftover gift boxes.
- Bill for the event.