

CORPORATE DIRECTORY

ADVERTISING

Advertiser Newspapers	Luke Sullivan	8206 2000
Channel 9	Graeme Skewes	8267 0134

BANKING SERVICES

American Express	Call Centre	1300 363 614
Bank SA	Matt Skrokov	8424 4738
Commonwealth Bank	Antowan Moosaian	8206 4013
Diners Club	Call Centre	1300 360 500
Westpac Bank	Andrew Dunn	8230 2051

BUSINESS ADVISORS

Brisan Bookkeeping	Nicole Evans	8235 1594
Business Transformations	Geoff Fleming	1300 304 266
Derham Consultants	Barbara Derham	0417 350 420
George Pantahos & Co	George Pantahos	8223 7649
Michael Corigliano Chartered Acc.	Michael Corigliano	8400 6090
Profitable Hospitality	Ken Burgin	02 93694558
Tania Paola Consulting	Tania Paola	0412 291 719

BUSINESS BROKERS

Raine & Horne Business Sales	Simon Winter	0419 828 689
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CLEANING

Alsco Linen	Debra Dixon	8346 1391
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FOOD SERVICES

Adelaide Produce Markets	Luke Westley	8349 4493
AMJ Produce	Margy Abbot	0418 833 351
Angelakis Brothers	Mitch Sperou	8400 1300
Bidvest	Karenza Poynter	8243 5115
Bottega Rotolo	Rosalie Rotolo-Hassan	8362 0455
Coca Cola Amatil	Katherine Lee	0428 484 481
Meat & Livestock Australia	Bill Lindsay	0411 680 519
National Foods	Matt Cooper	0407 743 504
Rio Coffee	John Russo	8362 3376
Schweppes Australia	Sarah Wallace	0401 147 628
Vittoria Coffee	Pasquale D'Apice	8346 2399

FOODSERVICE EQUIPMENT & SUPPLIES

Bidvest Hospitality Supplies	Greg Cordingley	8245 6200
Curtin Foodservice Equipment	Steve Uppington	8340 1677
Performance Catering Equipment	Peter Silvestri	0400 433 499

FURNITURE SUPPLIERS

James Richardson Corporation	Graeme Spence	8211 8966
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GLASS REPLACEMENT

Clarksons Glass	Wayne Sendon	1800 060 007
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INSURANCE

Aon Risk Services	Jo Bewley	8301 1130
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INTERIOR DESIGN

Sarah McInerney Designs	Sarah McInerney	0400 665 582
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LEISURE & LIFESTYLE

Skycity - Adelaide	Jennifer Wagner	8218 4186
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LICENSES

APRA	Gary Burrows	8239 2222
PPCA	Christine Rogers	02 8569 1100

LIQUOR

Aramis Vineyards	Lee Flourentzou	8238 0000
Bottega Rotolo	Rosalie Rotolo-Hassan	8362 0455
Chace Agencies	Chanda Rice	8363 7881
Coopers Brewery	Penny Johnson	8440 1800
Constellation Wines	Richard Favretto	0408 086 594
Domaine Wine Shippers	Darren Erbsland	0411 078 660

Empire Liquor	Brenton Quirini	8371 0088
Festival City Wines & Spirits	Don Totino	8349 1200
Fine Wine Partners	Brenda Roney	8333 9407
Fosters Australia	Tom Parkin	0418 849 173
Harbottle on-Premise	Jacky Hamood	8152 8703
Longview Vineyards	Denis Rossetto	8388 9694
Madeleine Wines	Chris Dix	0447 009795
Mt Horrock Wines	Stephanie Toole	8849 2243
Negociants Australia	Randall Caon	8112 4210
Pernod Ricard Australia	Rowan Leahey	0417 864 003
Porter & Co.	Kate Porter	8373 3010
SA Brewing	Melanie Towler	0439 810 674
Samuel Smith & Son	Elizabeth Schoen	8231 3963
Wisdom Creek Wines	John Khouzam	0418 836 316
Woodstock Winery	Geoff Barker	8383 0156

MARKETING

ACTA	Damien Kitto	8303 2322
Aust. Mushroom Growers Assoc.	Pam Tobin	8234 8601
Blue Nectar	Brett Helgerson brett@bluenectar.com.au	
WhatsOnOffer.com.au	Aleksandra Payne	0404 834 255

MEDIA

Advertiser	Luke Sullivan	8206 2000
Channel 9	Graeme Skewes	8267 0134

POINT OF SALE

Bluefrog POS	Stef Princi	1300 992 395
H&L Australia	Mandy Caines	8291 9555
Possum IT	Pat Hollis	8410 0950

PRINTING

Prestige Copy Print	David Vasquez	0404 338 869
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SOLICITORS

Donaldson Walsh Lawyers	Jarrod Ryan	8229 0981
Norman Waterhouse	Sathish Dasan	8210 1253

SUPERANNUATION

Host-Plus	Scott Vaughan	0410 621 364
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TEMP STAFFING

Waiting for You	Nicole Harding	0415 261 021
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THEMING

Chaircovers Over All	Heather McQuade	8364 7211
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TRAINING

Australian Institute SA	Vanessa Barker	8231 8711
Business SA New Appren Centre	Phil Methofer	8300 0015
Food, Tourism & Hospitality		
Skills Advisory Council SA Inc	John Cassebohm	8362 6012
Hospitality Group Training	Wendy Ettridge	8223 6766
Hospitality Industry Training	Olivia Muller	8267 3000
Int. College of Hotel Management	Ian Heath	8348 4512
Le Cordon Bleu	Damien Cooke	8348 3063
Quality Training Company	Richard Finlayson	8223 3888
Site Academy	Adam Waters	8346 2788
TAFE SA - Adelaide Nth	Kylie Gabell	8348 4447
William Angliss College of TAFE	Deb Combe	8372 7863

WASTE & RECYCLING

Food Waste Recycling	Andrew Grant	0418 573 505
Magill Recycling	David Muller	8333 1033

WORKCOVER CLAIMS MANAGEMENT

Employer Mutual Limited	Anna Thomas	8127 1170
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RECIPE FOR SUCCESS

RESTAURATEUR

Name: John Pana.

Current Restaurant:

Jam the Bistro.

Past operations you have owned:

Yannis of North Adelaide, Delish Adelaide.

Proudest Achievements:

My Latest Bistro:- Transforming a derelict building into an atmospheric restaurant.

What inspired you to become a restaurateur?

Owning a restaurant in a natural step from being a chef, when you get to the point you are ready to control every aspect of a restaurant. I was also convinced by my local friends it would be good for Adelaide CBD

Someone you admire? Why?

I admire my mother (Loula). Because from and early, she taught me to cook Mediterranean food (I'm still learning).

Who was your best mentor and what did they teach you?

My first bosses, Theo Palaides/Arnie Rossis (Theo's Hindley St), they believed in me, gave me the confidence to believe in dreams.

What is your philosophy for success?

I believe in delivering high quality products to my customers in a way I would like to enjoy them.

Favourite part of being a restaurateur?

Meeting new people from diverse backgrounds.

Worst part of being a restaurateur?

The work of owning a restaurant, does not end at the close of business every day.

What was your biggest lesson?

Learning the responsibilities of being a sole owner/overseeing everything.

What words of advice would you give a prospective restaurateur?

Do your research on a particular venue, be prepared to work long hard hours the first two years to establish yourself.

What is one of your most memorable dining experiences?

Dinner at Grossi Florentino, the service, the food, a true dining experience.

If you could change one thing about our industry what would it be?

It wouldn't be the industry we know and love if we could change things.



CHEF

Name: Judyta Musolino.

Restaurant: Phore Seasons Restaurant.

Claim to Fame:

Winning the National Award for Mushroom Mania Competition 2008 against 1600 other restaurants, cafes and pubs around Australia.

Proudest Achievements:

Opening a restaurant without prior experience and almost five years later still making people smile!

What made you want to become a chef?

My deep love of cooking – I am nowhere at greater peace than in my kitchen.

Person you most admire and why?

From a culinary viewpoint its not just one person, it's the handful of Adelaide chefs who live and breathe their cooking – I admire them for growing their own vegetables or herbs in the garden for their restaurants, visiting farms, talking to producers etc. It is very inspiring. From a personal level, I admire my parents Konrad and Margaret and my sister Monika. They are driven by ambition, risk-taking, determination and pride.

Who was your best mentor and what did they teach you?

The wonderful Pam Tobin – a woman driven by passion and dedication. Her enthusiasm for the industry, her motivation for success has been highly infectious.

What is your philosophy for success?

Ambition, passion, a thirst for knowledge, hard work and always keeping in mind "there's a will, there's a way"!

Ingredient you most enjoy using?

Mushrooms – so many varieties to choose from I can never run out of ideas!

What is your favourite original recipe and why?

Definitely my winter soups (always having a Polish influence in the taste!) – its one of my favourite things to make.

Most rewarding part of being a chef?

Creating artistry on a plate. Seeing tears in the eyes of a customer because what they just ate brought back a flood of memories from their youth. A priceless reward.

Worst part of being a chef?

There is a worst part!?!?

What, in your opinion, distinguishes an average chef from a great chef?

The 'care' factor – an average chef cooks because its a job, a great chef cooks because its love.

What advice would you give to your staff?

Constantly inspire yourself by setting up personal culinary challenges. Do this through reading books, magazines and watching cooking programs, talking to fellow culinary minds and then applying that information in the kitchen. Surround yourself with people who have a real positive energy about the industry. Don't listen to negative talk.

What is one of your most memorable meals?

So many to choose from! My most recent one was made by a fellow chef Adrian Gillett - an Asian-style broth with plenty of chilli, ginger and other delicious ingredients. Never wanted it to end it was so good.

What's hot at the moment?

Chestnuts are almost here – will definitely be a major component of my menu!

What's not?

Too many ingredients on a plate.

What is your vision for the future of our industry?

I believe it is very beneficial for those starting out in the industry to have good, solid examples to acquire knowledge, experience and passion from. In turn this will keep the inspiration and motivation of those chefs who have been around for many years to keep going on and on. In turn, this will make the industry strong, supported and admired.

