

CORPORATE DIRECTORY

ADVERTISING

Advertiser Newspapers	Malcolm Balcerak	8206 2000
Channel 9	Graeme Skewes	8267 0134
Entertainment Publications	Tony Leak	0438 273 311

AUDIO VISUAL

Novatech	Leko Novakovic	0411 718 252
----------	----------------	--------------

BANKING SERVICES

American Express	Call Centre	1300 363 614
ANZ Bank	Call Centre	1300 366 988
Bank SA	Andrew Dallison	8424 4738
Commonwealth Bank	Michael Fournarakos	8206 4013
Diners Club	Linda Lawson	0417 826 968
NAB	Call Centre	13 10 12
Westpac Bank	Andrew Dunn	8230 2051

BUSINESS ADVISORS

Action Busines Coaches	George Koritsa	0403 575 978
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

CAR HIRE

Budget Rent-a-Car		1300 362 848
-------------------	--	--------------

CLEANING

Alsco Linen	Debra Dixon	8346 1391
Nitschke Liquid Waste	Phil Nitschke	0412 857 441

FOOD SERVICES

Adelaide Produce Markets	Luke Wesley	8349 4493
AMJ Produce	Margy Abbot	0418 833 351
Angelakis Brothers	Mitch Sperou	8400 1300
Bidvest	Paul Moore	0400 709 284
Cadbury Schweppes	Sarah Wallace	0401 147 628
Coca Cola Amatil	Toni Simpson	8416 9802
Cosmo Foods/King Is.Group	Sean Kay/Matt Cooper	8359 1466
Dairy Farmers	Mario Sboro	0418 844 403
Farmhouse Fresh	Frank Manno	8349 7899
Goodman Fielder	Stuart Greenwood	8209 4234
Meat & Livestock Australia	Bill Lindsay	0411 680 519
Rio Coffee	Michael Marin	8362 3376
Vittoria Coffee	Pasquale D'Apice	8346 2399

FOODSERVICE EQUIPMENT & SUPPLIES

Caterfix SA	Lui Maurici	0421 344 703
Curtin Pty Ltd	Steve Uppington	8340 1677
Macmont	Greg Cordingley	8245 6200
Woodroffe Equipment Aust.	John Harvey	0421 058 325

FURNITURE SUPPLIERS

James Richardson Corporation	Graeme Spence	8211 8966
------------------------------	---------------	-----------

GLASS REPLACEMENT

Clarksons Glass	Wayne Sendon	1800 060 007
-----------------	--------------	--------------

INSURANCE

Aon Risk Services	Ryan Edwards	8301 1130
-------------------	--------------	-----------

LEISURE & LIFESTYLE

Skycity - Adelaide	Jennifer Wagner	8218 4186
--------------------	-----------------	-----------

LICENSES

APRA	Gary Burrows	8239 2222
PPCA	Christine Rogers	02 8569 1100

LIQUID WASTE DISPOSAL

Nitschke Liquid Waste	Phil Nitschke	0412 857 441
-----------------------	---------------	--------------

LIQUOR

Chace Agencies	Chanda Rice	8363 7881
----------------	-------------	-----------

Coopers Brewery	Penny Johnson	8440 1800
Costellation Wines	Kane Stoddard	0417 865 466
Empire Liquor	Brenton Quirini	8351 7666
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	Stewart Ferguson	8152 8757
Lion Nathan (SA Brewing)	Melanie Towler	0439 810 674
Longview Vineyards	Denis Rossetto	8388 9694
Mt Horrock Wines	Stephanie Toole	8849 2243
Negociants Australia	Margot Muir	8112 4210
Nepenthe Wines	Anna Rassias	8389 5270
Old School Beverages	Matt Gale	0402 330 329
Pernod Ricard Australia	Allan O'Neil	8208 2460
Peter Rumball Wines	Peter Rumball	8332 2761
Porter & Co.	Kate Porter	8373 3010
Samuel Smith & Son	Elizabeth Schoen	8231 3963
Tidswell Wines	Ben Tidswell	0408 842 406
Wisdom Creek Wines	John Khouzam	0418 836 316
Woodstock Winery	Geoff Barker	8383 0156

MARKETING

Aust. Mushroom Growers Assoc.	Pam Tobin	8234 8601
Blue Nectar	Brett Helgerson	brett@blunectar.com.au
SA Tourism Commission	John Evans	8463 4500
webmenu.com.au	David Stocker	1800 609 255

MEDIA

Advertiser	Malcolm Balcerak	8206 2000
Channel 9	Graeme Skewes	8267 0134

MENU

Menu Stylist	Doreen Dowling	1300 660 309
--------------	----------------	--------------

POINT OF SALE

H&L Australia	Mandy Caines	8291 9555
Possum IT	Pat Hollis	8410 0950

PRINTING

Bowden Printing	Ivan Bartholomew	8340 3588
-----------------	------------------	-----------

SOLICITORS

Norman Waterhouse	Sathish Dasan	8210 1253
-------------------	---------------	-----------

SOUND & LIGHTING

Novatech	Leko Novakovic	0411 718 252
----------	----------------	--------------

SUPERANNUATION

Host-Plus	Scott Vaughan	0410 621 364
-----------	---------------	--------------

THEMING

Chaircovers Over All	Heather McQuade	8362 0772
----------------------	-----------------	-----------

TRAINING

Business SA New Appren Centre	Phil Methofer	8300 0015
Food, Tourism & Hospitality		
Skills Advisory Council SA Inc	John Cassebohm	8232 0311
Hospitality Group Training	Wendy Ettridge	8223 6766
Int College of Hotel Management	Michael Brearley	8348 4654
Le Cordon Bleu	Liz Daniels	8348 3022
SITE Academy	Nevada Jones	8346 2788
TAFE SA - Adelaide Nth	Kylie Gabell	8348 4447
TAFE SA - Adelaide Sth	Mark Slatter	0418 693 335
William Angliss College ofTAFE	Deb Combe	8372 7863

UTILITIES

Envestra	Peter Keogh	8217 5211
----------	-------------	-----------

RECIPE FOR SUCCESS

CHEF

Name: John Gabel.

Restaurant: *The Food Business / The Wine Underground.*

Proudest Achievements:
The Food Business.

What made you want to become a chef?
Inspiration from my grand mother.

Person you most admire?
Richard Branson.

Who was your best mentor and what did they teach you?
Giocondo Caon – Business In Hospitality / Maggie Beer – Finishing school.

What is your philosophy for success?
Love what you do / always learn / make everything from scratch.

Ingredient you most enjoy using?
Foie Gras, Butter, Evoo, Pheasant, Black Angus Beef, Oysters, Lobster, KI Whiting, Caviar and the list goes on.

Most rewarding part of being a chef?
Access to amazing produce and sharing the experience with staff / I consider my family.

Worst part of being a chef?
SWASS.*

What, in your opinion, distinguishes an average chef from a great chef?
The search for perfection / appreciate a gastronomic success but always look for improvements.

What advice would you give to your staff?
Search for perfection / always look for improvements and taste as you go.

What is one of your most memorable meals?
Maison Pic Valence, France.

What's hot at the moment?
Molecular Gastronomy.

What's not?
All you can eat buffet / Payroll Tax.

What is your vision for the future of our industry?
"Changing of the guard," the new young industry leaders developing and continuing Australia's well recognised reputation. Hopefully with the aid of a government conducive to supporting small business.

**The interviewer needed to ask for explanation. We were advised that back of house staff would know, but for others "Sweaty A__ Syndrome".*



RESTAURATEUR

Name: Kris Bunder.

Current Restaurant:
Del Giorno's Café Restaurant.

Past operations you have owned:
None.

Proudest Achievements:
*Having 2 wonderful children.
Having a restaurant that people keep coming back to.
Winning the Café Award for 2008 and winning the seafood directions award for excellence in Seafood for 2007.*

What inspired you to become a restaurateur?
My passion for food and the hospitality industry.

Person you most admire? Why?
My parents. They have worked their entire life to provide for myself and my brothers and sister.

Who was your best mentor and what did they teach you?
My head chef while working at the Eagle on the Hill Hotel in 1987, Kym – He taught me to enjoy cooking and to be creative and take a chance.

What is your philosophy for success?
Get to know the region that you are working in and utilize all that is possible in that region. Respect your staff and make the work environment a happy family atmosphere, be honest with your staff and customers and most important have fun doing what you do.

Favourite part of being a restaurateur?
Seeing and talking to different people every day.

Worst part of being a restaurateur?
Not seeing enough of my wife and children.

What was your biggest lesson?
If you want something in life you have to go out and work for it.

What words of advice would you give a prospective restaurateur?
Have fun and live your dream, and work with your staff, they are the biggest asset of your business.

What is one of your most memorable dining experiences?
I had lunch with a group of people from the Port Lincoln seafood industry at The Pier Restaurant, Rose Bay – simply stunning.

If you could change one thing about our industry what would it be?
I think things are going along quite well, but a little more help from State Government might be good such as payroll tax. It seems criminal to charge small business a tax for employing people.

