

# CORPORATE DIRECTORY

## ADVERTISING

Advertiser Newspapers	Malcolm Balcerak	8206 2000
Channel 9	Cameron Scott	8267 0134
Entertainment Publications	Katie Falkenberg	8364 6115
Foodservice News	Anthony Huckstep	02 9281 2333
Australian Hospitality Directory	Roger Conway	02 9966 4888

## AUDIO VISUAL

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

## BANKING SERVICES

American Express	Call Centre	1 300 363 614
Diners Club	Linda Lawson	0417 826 968
Commonwealth Bank	Louisa Crowley	8206 4500
Westpac Bank	Wendy Colwill	8210 3087
Bank SA	Andrew Dallison	8424 4738

## BUSINESS ADVISORS

Clayton Hentschke Accountants	Mark Clayton	8522 3964
Defining Details	Di Whicker	0408 812 203
George Pantahos & Co	George Pantahos	8223 7649
Michael Corigliano Chartered Acc.	Michael Corigliano	8400 6090
Moore Stephens PM	David Hoban	8291 2500
Profitable Hospitality	Ken Burgin	02 93694558

## CAR HIRE

Budget Rent-a-Car		1 300 362 848
-------------------	--	---------------

## CLEANING PRODUCTS

AlSCO Linen	Paul Shillabeer	0402 942 801
Campbell's Cleantec	Dejan Balaban	8447 6600

## FOOD SERVICES

Adelaide Produce Markets	Rachel Fletcher	8349 4493
AMJ Produce	Margy Abbot	0418 833 351
Angelakis Brothers	Mitch Sperou	8400 1300
Bonland Dairies		8241 2277
Coca Cola Amatil	Katherine Lee	0400 964 224
Cosmo Foods/King Is.Group	Sean Kay/Matt Cooper	8359 1466
Goodman Fielder		8348 2711
Holco Fine Meat Suppliers	David Culbert	0407 604 853
International Oyster & Seafood	Angie Del Medico	8231 6441
Meat & Livestock Australia	Stephen Edwards	0411 680 519
Rio Coffee	Michael Marin	8362 3376
Tassal Group	Richard Longden	0438 119 660
Vittoria Coffee	Don Tucker	8346 2399

## FOODSERVICE EQUIPMENT

Curtin Pty Ltd	Steve Uppington	8340 1677
----------------	-----------------	-----------

## FURNITURE SUPPLIERS

Casual Living Commercial	Con Koutsikas	8293 5966
James Richardson Corporation	Graham Bald	8211 8966

## GLASS REPLACEMENT & REPAIRS

Clarksons Glass	Wayne Sendon	1 800 060 007
-----------------	--------------	---------------

## INSURANCE

Aon Risk Services	Daniel Bacic	8301 1152
-------------------	--------------	-----------

## LEISURE & LIFESTYLE

Skycity Casino	Emily Ormsby	8218 4204
----------------	--------------	-----------

## LICENSES

Aust Performing Rights Assoc	Gary Burrows	0418 857 039
------------------------------	--------------	--------------

Phonographic Performance Co of Aust	Christie Hayes	02 8569 1100
-------------------------------------	----------------	--------------

## LIQUOR

Fosters Australia	Nick Kilvington	0417 155 301
Coopers Brewery	Penny Johnson	8440 1800
Chace Agencies	Chanda Rice	8363 7881
Empire Liquor	Brenton Quirini	8351 7666
Festival City Wines & Spirits	Don Totino	8268 8066
Fine Wine Partners	Suzie Bishop	8306 7595
Harbottle on-Premise	Stewart Ferguson	8152 8757
Icon Brands	Glenn Beale	0437 775 350
Lion Nathan		8236 9444
Negociants Australia	Margot Muir	8112 4210
Nepenthe Wines	Paul Limpus	8389 5270
Orlando Wyndham	Allan O'Neil	8208 2444
Peter Rumball Wines	Peter Rumball	8332 2761
SA Brewing	Melanie Towler	0439 810 674
Samuel Smith & Son	Susanna Brown	8231 3963
Woodstock Winery	Geoff Barker	8383 0156

## MARKETING

Aust. Mushroom Growers Assoc.	Pam Tobin	8234 8601
Defining Details	Di Whicker	0408 812 203

## MEDIA

Advertiser	Malcolm Balcerak	8206 2000
Channel 9	Cameron Scott	8267 0134

## POINT OF SALE

H&L Australia	Jason Nikolas	0439 889 130
Possum IT	Pat Hollis	8347 1151

## PRINTING

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

## RISK MANAGEMENT

QBE Workers Compensation	Mike Duncan	8213 5312
Safework SA	Indra Jury	0417 871 078

## SOLICITORS

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

## SOUND & LIGHTING

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

## SUPERANNUATION

Host-Plus	Scott Measday	0418 327 607
-----------	---------------	--------------

## THEMING

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

## TRAINING

TAFE SA - Adelaide Sth	Mark Slatter	0148 693 335
Business SA New Appren Centre	Phil Methofer	8300 0015
Int College of Hotel Management	Michael Brearley	8348 4654
Le Cordon Bleu	Sophie Davies	8348 3055
TAFE SA - Adelaide Nth	Kylie Gabell	8348 4447
Food, Tourism & Hospitality		
Skills Advisory Council SA Inc	John Cassebohm	8232 0311
SITE Academy	Nevada Jones	8346 2788
William Angliss College of TAFE	Sandra Lunn	0421 344 965

## UTILITIES

Envestra	Peter Keogh	8217 5211
Power Direct	Broyce Weniton	0433 140 534

# RECIPE FOR SUCCESS

## CHEF/ RESTAURATEUR

**Name:** Vittorio (Vic) Paola.

**Restaurant:** Vino Ristorante.

**Claim to Fame:** Owner of two previous successful restaurants and receiving Employer of the Year Award at 2005 RCSA Awards for Excellence..

**Proudest Achievements:**

Proud father of 3 beautiful children.

**What made you want to become a chef/restaurateur?**

I love watching people being happy and satisfied and I chose to be someone that can do that..

**Person you most admire and why?**

Marcello Mastroianni because he can make you feel what he feels by his expressions, movements and the passion that he has for acting.

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

Richard Moughbay (a restaurant creator who was my employer when I was young) because even though he spoke five different languages and had a Degree in Civil Engineering, his passion was to own a restaurant and he taught me that you can do anything, but make sure that you are the best one at it!

**What is your philosophy for success?**

To motivate and inspire my staff to care about the business as much as I do, and to treat every customer that walks in the door as special.

**Ingredient you most enjoy using?**

Extra virgin olive oil straight from the press.

**What is your favourite original recipe and why?**

Fettucine Pavarotti – prawns, semi dried tomatoes and spring onion in a rose sauce laced with lots of freshly torn basil & garlic – the flavours speak for themselves and it's a very romantic dish.

**Most rewarding part of being a chef/restaurateur?**

Being able to open people's minds and arouse their senses when it comes to new flavours, herbs & spices (and especially the old ones), sharing a glass of special wine and, of course, telling and hearing the latest jokes!

**Worst part of being a chef/restaurateur?**

The attachment you get to the business that makes you care so much about it that it stops you from being able to let go and be present at other important events (eg children's plays/sports, friends' birthdays etc)

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

Their upbringing – learning from a young age that food is sacred and the significance of 'a tavola' (at the table).

**What advice would you give to a prospective restaurateur?**

My advice would be to try the industry and if you get the same feeling that you had when you first fell in love, go for it – you just can't be wrong – this industry is passion and drive but most of all, love!

**What is one of your most memorable meals/dining experiences?**

Sharing Valencian Paella in Peniscola (Spain) with my wife while watching the fishing boats along the coast – magic!

**What's hot at the moment?**

Spaghetti con Polpette (homemade meatballs with fresh herbs – our customers can't get enough of it!)

**What's not?**

Creamed soups.

**What is your vision for the future of our industry?**

The hope that there will be a greater influx of young people with the desire and commitment to succeed in the industry, who are willing to put time and effort into really learning the art of service and cooking. Too many quite obviously don't enjoy what they are doing but are often employed because 'there is no one else available'.



## RESTAURATEUR

**Name:** Maria Favaro.

**Current Restaurant:**

Chianti Classico.

**Past operations you have owned:**

Chianti Light Square,  
Chianti Sul Lago West Lakes,  
Plates & Platters Payneham.

**Proudest Achievements:**

Maitre'd award, my marriage, my two children.

**What inspired you to become a restaurateur?**

My husband.

**Someone you admire? Why?**

Tony Sanso. A true gentleman, a passionate restaurateur who guided me in my tender first week at Chianti restaurant.

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

Dr Trevor Martin. My first employer taught me the fundamental skill of customer relationships & basis of running a business.

**What is your philosophy for success?**

To listen to people but also hear what they are saying. A good family life.

**Favourite part of being a restaurateur?**

My regular customers & my loyal staff who form part of my Chianti family.

**Worst part of being a restaurateur?**

Challenges of staffing.

**What was your biggest lesson?**

Life is too short so enjoy the process and fulfill your day to day life.

**What words of advice would you give prospective restaurateur?**

Be passionate about your venture, seek advice regarding fundamental business skills.

**What is one of your most memorable dining experiences?**

Vue De Monde in Melbourne.

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

To instill into our young people that our hospitality industry is a professional & worthwhile career.

