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| Winery | Job Title | Staff Name | Video link | Video Highlights |
| **Ocean View Estate** | Owner | Kate Honnef | <https://youtu.be/l4vDib9_RMk> | Kate acknowledges her passion for wine and interaction with people. She tells of a wine and food experience. Kate outlines her roles and responsibilities, particularly people and marketing. She provides her daily schedule and front of house responsibilities including training. Kate highlights the importance of personality and talks of product development that compliments the wines. She mentions their marketing efforts through social media and the importance of the restaurant to the winery and offering an experience to guests. The cottages and weddings are a big part of their product offering. |
| Owner and Winemaker | Thomas Honnef | <https://youtu.be/z1fYisonjps?t=6> | Thomas relates his German heritage of wine making. He talks of the vineyard tasks and the variation of jobs to be completed and identifies the input of all staff in menu development. Thomas discusses the challenges of viticulture and how harvest time is determined. He outlines the importance of paced development in the winery and the importance of continuous improvement. He posits the importance of vision and also comparing his wines to others available on the market. |
| Head Brewer | Hannah Honnef | <https://youtu.be/yc4wCm5LWJs> | Hannah tells of her passion for making wine that led to her current role in brewing beer which offers her a niche role in the winery. She relates the brewing process and the sterilization stages and waste disposal procedures. Hannah talks of the diversity of tasks and the beer making processes. She identifies their target market and how they appeal to them with a variety of beer products. |
| Front of House Manager | Scotty Moore | <https://youtu.be/GQM0n7GDVgs> | Scotty outlines his hospitality experience and passion for good service. He identifies his daily role and tasks and how he leads by example. He relates his passion of r training others and teamwork. Scotty talks of flair and the quality of service and his focus on guest experience and product knowledge. |
| Head Chef | Tony Tierney | <https://youtu.be/RaFiLWA1S9U?t=1> | Tony overviews his industry experience. He discusses his staffing team and the hours involved in the job of Chef. His passion for food is displayed along with his acquisition of skills. Tony relates his daily role from sourcing ingredients to operational functions. He identifies the importance of sustainability and the use of resources, attention to detail with the range of menus offered and the costings. |
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| Sandalford Wines | Executive Chef | Andrew Mann | <https://www.youtube.com/watch?v=rnUBGaBemr0&feature=youtu.be> | Andrew outlines his experience in catering and how he creates a culinary experience for guests. He explains menu and dish development process and identifies the importance of promoting local ingredients and controlling costs. |
| CEO | Grant Brinklow | <https://www.youtube.com/watch?v=AVOFXTVJ2YU&feature=youtu.be> | Grant Brinklow outlines his background as a Chartered Accountant and managing business in Asia and his background at Sandalford. He explains the complexity and dynamism of the wine business and outlines the vineyard, winery, catering and events products of Sandalford that require sound management expertise. He addresses leadership and empowering staff and their management culture. Grant explains the importance of quality and Sandalford’s sustainability measures and identifies some famous personalities who have visited Saldalford Wines. |
| Senior Winemaker | Hope Metcalf | <https://www.youtube.com/watch?v=3uxMVu20QGc&feature=youtu.be> | Hope explains the components of her wine education. She explains her roles and responsibilities as a Senior Winemaker. Hope describes the annual viticulture process and the winery load of different grape varieties and their ripening periods. She goes on to discuss the quality control process in crushing, the fermentation and bottling processes. She also explains the difference in vintages. |
| Function Sales Manager | Jenny Hvalgaard | <https://www.youtube.com/watch?v=S9MDqXpeSS8&feature=youtu.be> | Jenny outlines her background and passion for the industry and the opportunities offered in events field. She discusses the event design process and achieving client satisfaction. Jenny outlines the challenges of organising Kosher weddings and paying attention to details for the royal visitors, and gives career advice. |
| Restaurant Manager | Johnny Kyi | <https://www.youtube.com/watch?v=MIld0zPixNc&feature=youtu.be> | Johnny outlines his career trajectory, the importance of training in the order of service and empowering staff and also how to deal with guests’ complaints. He outlines challenges involved in managing the social media. |