















APPENDIX I: STORYBOARD

0. Homepage	
Scene: Landing Page	Shot: NA
	Camera: NA
	Description: Collage of kitchen elements used as buttons: <ul style="list-style-type: none"> - Chef photo: About Chef Gus - Fridge: Food Hygiene - Menu on counter: Food Selection - Ingredients: Food Prep - Catering Setup: Event
	Audio: Music loop
1. About Chef Gus	
Scene: Landing Page	Shot: NA
	Camera: NA
	Description: (Photoshop file) <ul style="list-style-type: none"> - Photo of Gus cooking: Background image - Video Thumbnail - Button to play video - Short description - Next button - Menu button
	Audio: Music loop
2. About Chef Gus	
Scene: Introduction - Q1	Shot: 01

	<p>Camera: Medium shot, centered (Looking straight to the camera.)</p> <p>Description: 1. Name, years of experience, etc. (Description on screen)</p> <p>Extra questions:</p> <ul style="list-style-type: none"> - Who is your inspirational person? - What do you want to say to the future chefs? <p>Audio: Gus speaking</p>
<p>Scene: Introduction - Q2</p>	<p>Shot: 02</p>
	<p>Camera: Medium shot - left (Insert: CU hands, cooking, related images...)</p> <p>Description: 2. What led you to become a chef? (Question display on screen)</p> <p>Audio: Gus speaking</p>
<p>Scene: Introduction - Q3</p>	<p>Shot: 03</p>
	<p>Camera: Medium shot - left (Insert: CU hands, cooking, related images...)</p> <p>Description: 3. A brief resume of your career path? (Question display on screen)</p> <p>Audio: Gus speaking</p>
<p>Scene: Introduction - Q4</p>	<p>Shot: 04</p>

	<p>Camera: CloseUp - left/ upper side (Insert: CU hands, cooking, related images...)</p> <p>Description: 4. What is your philosophy about your cooking? (Question display on screen)</p> <p>Audio: Gus speaking</p>
<p>Scene: Introduction - Q5</p>	<p>Shot: 05</p>
	<p>Camera: CloseUp - left/ upper side (Insert: CU hands, cooking, related images...)</p> <p>Description: 5. What is your philosophy about your cooking? (Question display on screen)</p> <p>Audio: Gus speaking</p>
<p>Scene: Introduction - Q6</p>	<p>Shot: 06</p>
	<p>Camera: CloseUp - right/ upper side (Insert: CU hands, cooking, related images...)</p> <p>Description: 6. What do you love about your job? (Question display on screen)</p> <p>Audio: Gus speaking</p>
<p>Scene: Introduction - Q7</p>	<p>Shot: 07</p>

	Camera: CloseUp - right/ upper side(Insert: CU hands, cooking, related images...)
	Description: 7. How do you find work-life balance? (Question display on screen)
	Audio: Gus speaking
Scene: Introduction - Q8	Shot: 08
	Camera: CloseUp - right/ underside (Insert: CU hands, cooking, related images...)
	Description: 8. What is the biggest challenge as a chef? (Question display on screen)
	Audio: Gus speaking
Scene: Introduction - Q9	Shot: 09
	Camera: CloseUp - right/ underside (Insert: CU hands, cooking, related images...)
	Description: 9. How do you cope with stress? (Question display on screen)
	Audio: Gus speaking
Scene: Introduction - Q10	Shot: 10
	Camera: CloseUp - right/ underside (Insert: CU hands, cooking, related images...)
	Description: 10. What is your personal recipe for success? (Question display on screen)
	Audio: Gus speaking

3. Food Hygiene	
Scene: Hygiene	Shot: 01
	Camera: <ul style="list-style-type: none"> - Medium shot
	Description: (Question display on screen) <ul style="list-style-type: none"> - What are the most important food hygiene and safety practices? - Can you explain the different types of food hazards that can occur in a kitchen and how you prevent them? - How do you properly store and label perishable and non-perishable foods? - Can you discuss any specific challenges you have faced when packaging and storing food items, and how you addressed them with clients/ staff? - What are your Top 3 tips and tricks for food hygiene, packaging and storage?
	Audio: Gus speaking
Scene: Hygiene	Shot: 02 (insert)
	Camera: <ul style="list-style-type: none"> - tilt & CU on hands
	Description: Details of how to handle the hygiene of food. <ul style="list-style-type: none"> - properly store and label perishable and non-perishable foods - packaging and storing food items - 3 tips and tricks
	Audio: NA
Scene: Hygiene	Shot: 03 (insert)
	Camera: <ul style="list-style-type: none"> - Insert: Longshot - kitchen in action

**Description:**

Routine of how the chef works/cleans up the kitchen.

- store and label perishable and non-perishable foods
- packaging and storing food items
- 3 tips and tricks

Audio: NA

4. Menu Selection

Scene: Menu

Shot: 01



**Camera:**

- Medium shot

Description:

(Question display on screen)

- Who is usually your audience and what **experience** do you want to offer them?
- How do you go about **selecting menu items** for your bistro or catering clients?
- How do you balance **creativity and innovation** with practicality and cost-effectiveness when developing menu items?
- How do you ensure that your menu caters to a variety of **dietary restrictions and preferences**?
- What specific **tools/ software** (if any) do you use to track and **manage food and beverage orders** and maintain inventory?
- How do you minimize **food waste and spoilage** while also ensuring that you have enough ingredients to meet demand?

	<ul style="list-style-type: none"> - What are your Top 3 tips and tricks for menu selection and inventory management?
	Audio: Gus speaking
Scene: Menu	Shot: 02 (insert)
	<p>Camera:</p> <ul style="list-style-type: none"> - tilt & CU on hands <p>Description: Details of how to handle:</p> <ul style="list-style-type: none"> - selecting menu items - creativity and innovation - tools/ software to manage food and beverage orders - food waste and spoilage - 3 tips and tricks
	Audio: NA
Scene: Menu	Shot: 03 (insert)
	<p>Camera:</p> <ul style="list-style-type: none"> - Insert: Longshot - kitchen in action <p>Description: Kitchen in action:</p> <ul style="list-style-type: none"> - selecting menu items - creativity and innovation - tools/ software to manage food and beverage orders - food waste and spoilage - 3 tips and tricks
	Audio: NA
5. Food Prep	
Scene: Prep	Shot: 01



Camera:

- Medium shot

Description:

(Question display on screen)

- Demonstrations of how to prep some signature dishes: **an appetizer/ a soup or salad/ a main dish/ a dessert.**
- What are your favorite and least favorite dishes to prepare/ to eat/ to cook at home?
- How does your **team work** to prepare a specific job/ specific day? How are the different **tasks/ activities** divided (sous-chef, assistants, stations, hall, etc.)?
- What are your Top 3 tips and tricks for food preparation?

Audio: Gus speaking

Scene: Prep

Shot: 02 (insert)



Camera:

- tilt & CU on hands

Description:

Details of how to handle:

- prep some signature dishes: an appetizer/ a soup or salad/ a main dish/ a dessert
- 3 tips and tricks

Audio: NA

Scene: Prep

Shot: 03 (insert)

**Camera:**

- Insert: Longshot - kitchen in action

Description:

Kitchen in action:

- team work
- 3 tips and tricks

Audio: NA

6. Event Management

Scene: Event

Shot: 01

**Camera:**

- Medium shot

Description:

(Question display on screen)

- Please describe your experience with event management, including the size and type of events you've managed? Favorite and least favorite types of events?
- What do you do to make an event successful and offer your clients a memorable and enjoyable experience?
- Can you discuss any particular challenges you have faced when managing events, and how you addressed them?

Audio: Gus speaking

Scene: Event

Shot: 02 (insert)

**Camera:**


- tilt & CU on hands

Description:

Details of how to handle:

- prep some signature dishes:
Appetizer / Main course/ Dessert
- 3 tips and tricks

Audio: NA

Scene: Event	Shot: 03 (insert)
	Camera: <ul style="list-style-type: none">- Insert: Longshot - kitchen in action
	Description: <p>Catering crew in action at event site</p> <ul style="list-style-type: none">- team work- 3 tips and tricks
	Audio: NA