APPENDIX I: STORYBOARD

0. Homepage Scene: Landing Page Shot: NA Camera: NA Description: Collage of kitchen elements used as buttons: 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 Shot: NA Scene: Landing Page Camera: NA Description: F.R.I.E.N.D.S (Photoshop file) Photo of Gus cooking: Background 97% Match 2003 16+ 10 Seas 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



Camera: Medium shot, centered (Looking straight to the camera.)

Description:

1. Name, years of experience, etc.

(Description on screen)

Extra questions:

- Who is your inspirational person?
- What do you want to say to the future chefs?

Audio: Gus speaking

Scene: Introduction - Q2 Shot: 02



Camera: Medium shot - left (Insert: CU hands, cooking, related images...

Description:

2. What led you to become a chef?

(Question display on screen)

Audio: Gus speaking

Scene: Introduction - Q3 Shot: 03



Camera: Medium shot - left (Insert: CU hands, cooking, related images...

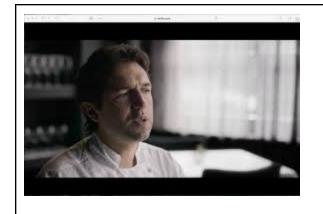
Description:

3. A brief resume of your career path?

(Question display on screen)

Audio: Gus speaking

Scene: Introduction - Q4 | Shot: 04



Camera: CloseUp - left/ upper side (Insert: CU hands, cooking, related images...)

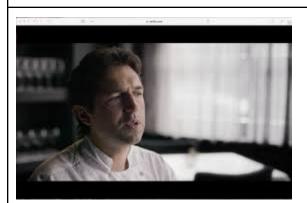
Description:

4. What is your philosophy about your cooking?

(Question display on screen)

Audio: Gus speaking

Scene: Introduction - Q5



Camera: CloseUp - left/ upper side (Insert: CU hands, cooking, related images...)

Description:

Shot: 05

5. What is your philosophy about your cooking?

(Question display on screen)

Audio: Gus speaking

Scene: Introduction - Q6 Shot: 06



Camera: CloseUp - right/ upper side (Insert: CU hands, cooking, related images...

Description:

6. What do you love about your job?

(Question display on screen)

Audio: Gus speaking

Scene: Introduction - Q7 Shot: 07



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

Shot: 08



Camera: CloseUp - right/ underside (Insert: CU hands, cooking, related images...

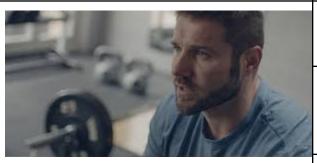
Description:

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...

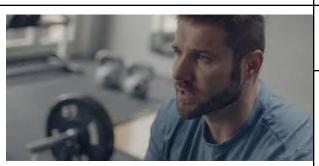
Description:

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:

- Medium shot

Description:

(Question display on screen)

- 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:

- tilt & CU on hands

Description:

Details of how to handle the hygiene of food.

- 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:

- 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?

	- What are your Top 3 tips and tricks for menu selection and inventory management?
	Audio: Gus speaking
Scene: Menu	Shot: 02 (insert)
	Camera: - tilt & CU on hands
	Description: Details of how to handle: - 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)
	Camera: - Insert: Longshot - kitchen in action
	Description: Kitchen in action: - 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

Shot: 02 (insert)

Scene: Event



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:

- Insert: Longshot - kitchen in action

Description:

Catering crew in action at event site

- team work
- 3 tips and tricks

Audio: NA