



Business

After Hours

The Shoalhaven and Milton Ulladulla Business Chambers' along with Shoalhaven City Council in collaboration with the South Coast Centre of Excellence invites business operators to attend

Business and Tourism After Hours 2.0

Networking event with free drinks and canapes.

Wednesday 21 September at the **Ulladulla Civic Centre**,
81B Princes Highway, Ulladulla

Join us at **4pm** for a special presentation from the **South Coast Centre of Excellence** on how to retain your employees.
Networking event with drinks and canapes to follow **5 - 7pm**

RSVP: Monday 12 September
Book now via **Eventbrite** [HERE!](#) Free event - limited places

For more information call or email Ashlea Seveque **02 4429 3248**
or Ashlea.Seveque@shoalhaven.nsw.gov.au



About the event

Business & Tourism Talk After Hours 2.0

Due to the popularity of our first Business & Tourism After Hours, welcome to 2.0. This time we have chosen an Ulladulla location and we have collaborated with the new South Coast Centre of Excellence so let's get together, network & find out more about the **South Coast Centre of Excellence**.

4 - 5 pm - Session on how to retain your employees - your most valuable asset

The South Coast Centre of Excellence presents a session prior to our Business After Hours networking event on what strategies local businesses can develop to retain this valuable resource. You will hear from a number of local operators on what they have introduced to keep their teams engaged during this disruptive time.

The session will be presented and facilitated by Anna Finch local HR Coach who will speak with local tourism and hospitality businesses on what strategies they have implemented to not only keep their employees but to onboard new recruits and the innovative approaches they have developed to achieve high performing teams.

Content will include:

- The importance and best practice in onboarding new members to your team
- What makes talented people leave good jobs – and what makes them stay put?
- How can businesses future-proof their workforce?



Anna Finch, HR Coach Kardia

HR has a degree in psychology, is accredited in personality profiling and emotional intelligence and is a certified member of Australia's largest independent human

resource management network. With a passion for people, Anna has previously managed and led high performing teams within the hospitality industry, she has over a decade of working within the executive recruitment field in metro Sydney, and for the past years six years has been coaching and consulting to small to medium sized businesses on the South Coast, NSW, who are looking to deepen their skills and knowledge in human resources and business management.



Keiren McKnight boasts a 30-year career in hospitality with some world recognised mentors, including Armstrongs Restaurant North Sydney 2 Hats SMH guide, Bennelong Sydney Opera house

(Janni Kyritsis) 2 Hats SMH guide, BILSON'S (Guillaume Brahimi) 2 Hats SMH guide, Criterion Restaurant London (Marco Pierre White) 3 Michelin star chef and Sailors Thai & Darley Street Thai (David Thompson) 2 Hats SMH guide.

Moving to Huskisson in 2003, where he opened and operated Modern Australian restaurant 'Seagrass Brasserie' for nearly a decade. Now he runs a brigade of 15-20 staff at Southeast Asian restaurant **Wildginger restaurant and wine bar** in Huskisson, which he created in 2012. With a second Wildginger now open since April in Kiama.



Mel Louth is the **People, Culture and Safety Manager** at **Cupitt's Estate**.

Over her 17 years working in a variety of roles in the hospitality and tourism industry she has gained a great understanding of

the pressures placed on hospitality professionals. Mel loves seeing the best in others shine and will do all she can to bring fulfilment and happiness to everyone's roles. She's also excited about creating opportunities for advancement in the industry.



John West has been in the industry for over 30 years, initially in Sydney then back home to the South Coast since 2006.

He has had success rebranding and rebuilding numerous venues such as Mona Vale Hotel, Pymble Hotel and Figtree RSL. John and his wife Samantha ran a successful restaurant in Kiama for 6 years.

John has a great eye and ability in understanding different demographic requirements, creating unique and personalised offerings that are venue specific. He is passionate about the people he works with, and exceeding customer expectations.

John is currently the **CEO of Club Jervis Bay**, and in this five-year period the Club has become a destination for locals and tourists alike. Club Jervis bay has become the workplace of choice in the local area.