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By Kate Whitehead

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Knowing it's going to be a busy day ahead, I start with a coffee at home (I used to be a barista, so I can make a decent cup). Then I walk from my home in Sai Ying Pun to Bibo restaurant on Hollywood Rd, and get to work at about 10.30am.

如果我知道當天會很忙的話，早上會先在家裡喝一杯咖啡（我以前是咖啡師，所以能夠沖調一杯很不錯的咖啡），然後從西營盤的家走到荷李活道的Bibo餐廳上班。每天早上我大約從10:30開始工作。



I start the day replying to emails from suppliers and answering queries about wine-pairing menus. We have 16 wines by the glass and I test the open bottles and check the equipment: the glasses and decanters. Then it's time to change into a suit and tie – it's important to look smart – ready for the lunch service.

People don't tend to drink a lot at lunch, so the service is usually quite calm. If it's not too busy I'll continue with paperwork, preparing wine lists. I take care of the wine in all of our restaurants and each has a different theme: Bibo is French, Tri only serves

New World with a focus on Australia and New Zealand, Djapa is South American, Hotshot serves Californian wines, and The Ocean has an international list.

After lunch I check on the other restaurants. At Djapa I'll carry out staff training, usually teaching product knowledge, what's on the list, and which wines work well with which dishes. And then I go to Tri and handle changes to the wine list.

I usually have just one proper meal a day, lunch-cum-dinner at about 4pm back at Bibo. It's a good way

to stay trim. If I'm lucky, a restaurant might be doing a tasting, but usually you only taste small portions at such events and they make you hungry.

During dinner service, I recommend and serve wines, and do wine pairings. We always try to make sure guests have a good time. When the service finishes at about 11pm, the bar stays open while we wrap up. I'll have a beer while I do this. It's 1am by the time the bar has closed and I've filed my wine report. I head home and perhaps grab a bowl of noodles before bed. I love

what I do – considering the long hours, I have to!

我會先回覆供應商的電郵，以及回答為餐單配酒的問題。我們有16款單杯點叫的葡萄酒，我會試飲已開瓶的酒，以及檢查酒杯和醒酒器等用具。接著就要換上西裝，繫好領帶，把自己裝扮得整潔醒目很重要，然後就為午餐時段做準備。

顧客一般在午餐時不會喝太多酒，所以我的工作相對輕鬆。如果不是太忙的話，我會繼續處理文件及準備葡萄酒清單。我負責主理集團旗下全部餐廳的酒品供應，而每間餐廳的主題都不一樣：Bibo供應的主要是法國酒，Tri只供應新世界酒，以澳洲及新西蘭餐酒為主，Djapa供應南美洲的酒，Hotshot則供應加州酒，而The Ocean供應的卻是來自世界各地的酒。

午餐後我會到其他餐廳巡視，並在Djapa培訓員工，通常教授產品知識、解釋酒單上各種酒品，以及不同的葡萄酒如何與各種菜式配搭。然後我會到Tri做一些更改酒單的工作。

我在下午四時左右會返回Bibo吃「午晚餐」，通常每天我只吃一餐。這是保持纖瘦的好方法。如果運氣好的話，可能碰上餐廳舉行試食，但在這些場合試吃的都是小份食物，吃了反而會越快感到飢餓。

在晚餐時段，我會向客人推介和奉上餐酒，也會為客人點選的菜式配搭適合的佳釀。我們致力讓客人獲得最佳享受。餐廳在晚上11時停止服務，但是在我們收拾桌面、拭擦杯子和清潔器具時，酒吧會繼續開放。我會一邊做一邊喝一杯啤酒。酒吧大約在凌晨1時關門，我在做好餐酒報告之後，才會起程回家，臨睡前或許會吃一碗麵。我喜愛自己的工作，這樣長時間的工作，當然要很喜歡才行吧！