

MEET THE BOSS

Luke Mangan

Luke Mangan is a celebrity restaurateur, but he's also a boss. More than 600 staff are employed by Mangan, many within his 10 restaurants at home and abroad.

Making it work comes down to giving staff freedom.

"Each restaurant has a head chef and a restaurant manager, and I like them to be independent. I'm not a micromanaging kind of guy," he says.

Mangan says good staff are

hard to find, but nonetheless, he's surrounded by them.

"Some of my chefs have been with me for eight years," he says.

With the growth of his business, Mangan's role has changed enormously. "I look at the role I'm in now as someone who needs to be an assistant to the people who run parts of my business. I'm someone to bounce ideas off," he says.

SUE WHITE

Curriculum vitae

Name Luke Mangan.

Current position Chef and restaurateur.

Responsibilities

Operates several busy restaurants in Australia and overseas including glass brasserie, Hilton Sydney; and Salt grill in Surfers Paradise, Singapore and onboard three P&O cruise liners.

Education Completed apprenticeship in Melbourne with chef Hermann Schneider before heading to London to work with Michel Roux.

Additional courses None

Professional associations Ongoing relationships with several companies, including as chef on the *Today* show. Also shares his skills to raise money for charities such as Cure the Future – Cell and Gene Trust and Camp Quality.

Honourable mentions Numerous food-based awards – most recently a Chef's Hat at glass brasserie (Hilton Sydney) and Salt grill (Hilton Surfers Paradise).

Friends of Australia award from Tourism Australia.

Strength Letting people run with their gut. The more you expand the more you have to do that.

Weakness I can sometimes be too tolerant of staff who aren't pulling their weight.

Management style and tips People have to enjoy where they work, so I give people space, but also accountability.

Work motto Never say no to the customer.

