

**Edwin Goto, Mauna Lani Bay Hotel & Bungalows**



Born and raised on Oahu, Chef Edwin Goto began his career as a journeyman cook at several Oahu restaurants. In 1983, he joined the Halekulani, a Five Diamond Award-winning Honolulu hotel, and their widely acclaimed La Mer restaurant where he worked under Chef Khamien Tanhchaleun. In 1987, Goto headed for San Francisco to work at Hotel Nikko's Les Celebrities, the Park Hyatt's Park Grill and 1001 Nob Hill Restaurant. In 1992 he returned to Lana'i, Hawaii where he gained notoriety as chef of the award winning Formal Dining Room at the Lodge at Koele. Chef Goto has been overseeing the beach front restaurants at the Mauna Lani Resort since February 2002 and proudly received a James Beard nomination for Best Chef of the Northwest/Hawaii region in the same year.

**Daniel Thiebaut, Daniel Thiebaut's Restaurant**



Chef Daniel Thiebaut's career originated in France at the Gerardmer hotel school. Polishing his skills in hotels and restaurants throughout France, he then moved on to Switzerland's Winter Resort and the famous Gleneagles Hotel in Scotland. His quest to broaden his culinary horizons has led him to cook for celebrities, dignitaries, and head of state throughout Europe as well as Jamaica, Manila, and finally the U.S.A. This diversity has helped him to develop the 'French Asian' cooking style for which he is famous. Here in his adopted home of Hawaii, he opened Daniel Thiebaut Restaurant in July 2000 in the newly restored "Chock in Store". The restaurant was quickly named one of the world's best new restaurants by Conde Nast **Traveler** magazine, and continues to be a "must do" for both locals and visitors to the Big Island.

**Colin Nakagawa, The Seaside Restaurant**



Chef Colin Nakagawa's childhood was spent Hilo, Hawaii. After high school, Colin attended the University of Washington and returned to his home town after graduation. Currently he is the Chef and owner of The Seaside Restaurant, which was originally established in 1921 by his grandparents and then passed down to each succeeding generation. The Seaside Restaurant is noted for their fresh fish which is farmed from the restaurant's surrounding 30 acre pond. Chef Nakagawa humbly began with his family secret recipes and unique preparation styles. Today he has successfully developed a Pacific Rim flare to his cuisine which highlights the restaurant's recognized menu and fresh fish specialties. A trip to Hilo is not complete without a visit to The Seaside Restaurant.

**Miles Togikawa, Waikoloa Beach Marriott**



Executive Chef Miles Togikawa was born and raised on the island of Kauai and graduated from the Culinary Institute of America in New York with a degree in culinary arts. After a brief career at the ITT Sheraton Palace Hotel in San Francisco, Chef Miles returned home to Kauai and was employed as a cook by Stouffer's Waiohai and Poipu Beach Hotel. He rejoined the Sheraton chain in 1981 and spent ten years sharpening his skills as he worked for properties on the Big Island of Hawaii and New Zealand before returning to Kauai and the Sheraton Kauai Resort and Towers. Chef Miles joined the Outrigger Kauai Beach Hotel as Executive Chef after Hurricane Iniki closed the Sheraton Kauai Resort and Towers in 1992. He relocated to the Big Island and the Waikoloa Beach Marriott Resort & Spa in November 1999. Chef Miles is active in culinary organizations and has been a member of Les Toques Blanches, American Culinary Federation and the Culinary Institute of America Alumni Association.

**Sue Lynn Bethea, Ruth's Chris Steak House**



Sue Lynn Bethea was born in Hilo and raised in Waimea on the Big Island. Her first restaurant experience was cooking for her Auntie and Uncle's Korean restaurant in Waimea while in high school. She enjoyed cooking and started at the Ritz Carlton when she was 17 years old. Sue Lynn started as a prep cook and worked in various other departments in the culinary field until she opened her own restaurant in Kawaihae spring of the year 2000. After running her own business for 3 years she was offered a position opening the then new Parker Ranch Grill in Waimea as the executive chef. Sue Lynn also performed as a personal chef to residents of the Mauna Kea as a second job. Sue returned to Mauna Lani Resort as a chef at The Gallery restaurant for two and a half years before taking the opportunity to work for Ruth's Chris Steak House at the Mauna Lani Shops. Sue Lynn is a wife and mother of two and spends her free time with family and friends.

**Mark Tsuchiyama, Kona Village Resort**



From the shores of Kauai, to the Culinary Institute of America in New York, from Switzerland and Chicago to London and Honolulu, Mark Tsuchiyama has landed at Ka'upulehu, on the shores of Kahuwai Bay, as Executive Chef. His relationship with local fishermen brings freshly caught island fish to the tables at Kona Village and his belief in the entrepreneurs at the Natural Energy Laboratory of Hawaii Authority (NELHA) means the ocean's abundance includes Kampachi, Abalone and Keahole Lobster. Experience this talented chef's cuisine oceanfront at Hale Samoa, Hale Moana and at Kona Village Resort's twice-weekly 'aha'aina (lu'au) dinner and show, Sunday Brunch or at Tuesday evening's Paniolo Night BBQ.

**Kenny Omiya, Hilton Waikoloa Village**



Chef Kenny Omiya was born in Honolulu, and has lived in Maui and the Big Island. As a teenager, his first culinary experience was working as cook in a fast food restaurant. Omiya's love of eating and drive for success encouraged him to continue in the culinary industry. Omiya settled on Maui and worked as a chef at the Hyatt Regency and the Maui Marriott before transferring to the now Hilton Waikoloa Village on the Big Island. In Omiya's opinion, destiny brought him here. He feels, "If you do things right, everything else just falls in place." Throughout his culinary career, Omiya has had opportunities to work in Japan at the Osaka Hilton, Nagoya Hilton and the Capitol Tokyu Hotel in Tokyo. These experiences have allowed him to learn the business aspect of the culinary industry. Omiya is a numbers man and banquet events are another favorite part of his job. The bigger the better he says. He thrives on large groups, but adds that paying attention to detail is also an important aspect in the kitchen!

**Roger Bartle, Nanea Golf Club**



Roger Bartle is the Executive Chef at the Nanea Golf Club, Kailua-Kona, Hawaii. Chef Bartle graduated from Scottsdale Culinary School in Phoenix, Arizona. His career started at The Boulders Resort, in Carefree, Arizona and continued on to Jenny Lake Lodge, Jackson Hole, Wyoming. His passion for cooking led him to become a Sous Chef at The Manele Bay Hotel on Lanai. In 1995 Chef Roger decided to move back to Arizona where he worked at Ruth Chris Steak House in Scottsdale. Longing for the Hawaiian Islands ambiance, he decided to return to Hawaii, where he served as a Sous Chef for the Mauna Kea Beach Resort from 1996- 2003. His commitment to the integrating art of culinary has landed him in the wonderful place he is today.

**Polly Pagdilao, Hapuna Beach Prince Hotel**



Chef Polly's career began in 1983, when he received the opportunity to transfer from Stewarding into the Pantry. He worked his way up through the ranks, learning every aspect of the culinary world from the butcher shop to the pastry kitchen. His mentors include some of Hawaii's most notable chefs, such as Kim Dietrich, Klaus Mayr, Piet Wigmans, Albert Dideriks, George Gomes, Goran Streng, Daniel Thiebaut, and Burns Bree. When the Mauna Kea Beach Hotel closed for repair and renovation, Chef Polly was Sous Chef in The Batik fine dining room, and has since been cooking for the Hapuna Beach Prince Hotel's restaurants and special events. He looks forward to the experience of new, refreshed restaurants when The Mauna Kea reopens in December 2009.

**William Kaluakini Trask, Keauhou Beach Resort**



Born and raised on the Island of Maui, Chef Trask is a product of the Hawaii Hotel and Restaurant Industry Employment and Training Trust (HARIETT) three (3) Dinner/Pastry Cook Apprentice Program. He is also a Certified Executive Chef and a voted member of the American Academy of Chefs, both under the auspices of the American Culinary Federation National Chefs Association. Chef Trask has held the position of Executive Chef in Hawaii and California at the Ilikai Hotel, Prince Kuhio, Sheraton Universal, Fairmont Hotel Santa Monica, Corporate Executive Chef for 17 Norm's Restaurants in Southern California and Corporate Executive Chef for Genki Sushi Hawaii. He has also taught as a Chef Instructor for the HARIETT Dinner Cook Apprenticeship Program, at Kapiolani Community College and the Los Angeles Culinary Institute. Chef Trask is now Executive Chef of the Keauhou Beach Resort, Outrigger Hotels & Resorts, President of the ACF Kona-Kohala Chapter Chefs de Cuisine of Hawaii, and Co-Chair of the Farmer Chef Conference.

**Cy Yamamoto, Keauhou Beach Resort**



Born and raised in Kailua-Kona, Hawaii, Chef Cy graduated from the Culinary Institute of the Pacific earning recognition as the American Culinary Federation's Junior Chef of the Year - Western Region in 1999. After graduation he spent five years at the Four Seasons Resort at Hualalai before moving to the Kukio Golf & Beach Club. He is currently the Executive Sous Chef at Keauhou Beach Resort and also offers his services as a Private Chef through his company 4C Catering.

**Albert Chitwood, Hawai'i Island Gourmet Cookies-Candies-Chips**



Chef Albert came to work at Hawaii Island Gourmet in April of 2007 by way of the California wine country, where he had worked as a Chef for the past 25 years. His training in in the Italian discipline, although his style has a decidedly California feel. He is a well reviewed Chef who was thrilled to come to Hawaii and take advantage of the bounty of ingredients unlike anything he had to work with in California.



**Kenichi Pacific, Sushi & Fusion Cuisine**



**Tommy Bahama Tropical Cafe**