

Isle Foodies' New Year's Resolutions

Hawaii's food and beverage pros share aspirations to make 2019 a stellar year

BY DAVID PUTNAM

It's that time of year to declare New Year's resolutions. We all want to accomplish some personal or business goals, even the pros in Hawaii's food and beverage industry.



Braulio Andaluz

F&B experts around the Islands were asked by *Hawaii Hospitality* to share their top three aspirations for 2019. Among their responses: updating

menus, running 10Ks, eating healthier and training staff. One foodie has a cheese craving she wants to curb.

Braulio Andaluz, food and beverage director at the Royal Lahaina Resort, says he wants to “build a stronger bond with the local farmers community. Having stronger relationships with local farmers and growers is a key component to our Island culinary success. You depend on

a graduate of the University of Hawaii culinary program, I believe that in order to grow a better culinary community, the incorporation of culinary students into our programs is a priority.”

And Resolution No. 3: “Creating awesome food and having fun doing it!”

Andaluz says the addition of Executive Chef Dylan Montano will move the Royal Lahaina's culinary team “on a new

“Build a stronger bond with the local farmers community. Having stronger relationships with local farmers and growers is a key component to our Island culinary success. You depend on them as much as they depend on you.” – Braulio Andaluz

them as much as they depend on you.”

Andaluz predicts “lots of fun and changes for this coming year.” His No. 2 resolution is to “create a connection with the culinary programs in the Islands.

“Providing a venue for the up-and-coming students trying to make it in the culinary world is a goal for us. As

direction. He is taking a leadership role on the reshaping of our culinary department. By the end of the first quarter of 2019, we will be looking at a completely new menu. At the same time, by the end of the year we will be in the early stages of a full renovation of our three-meal restaurant. A very exciting project.”

Other F&B leaders' top three resolutions for 2019



Shaymus Alwin
Executive Sous Chef, The Royal Hawaiian

1. Spend more time with my family.
2. Work on having better eating habits (eating more than one solid meal a day and healthier choices).
3. Keep in closer contact with my family on the Mainland.



Sarah Brown
Director of Food & Beverage, Sheraton Maui Resort & Spa

1. Drink more tequila. I pick a liquor each year and expand my palate. This is the year of the worm!
2. Work on my emotional attachment to cheese. Our relationship is not healthy, and I need to establish boundaries.
3. Volunteer to do volunteer work.



Shoji Namatame
Executive Chef, Trump International Hotel Waikiki

1. Use more local products as much as possible.
2. Introduce and educate young rising chefs and cooks about local products (e.g. ulu, fish, luau leaves, etc.).
3. Participate in more Hawaii community events in order to showcase our culinary offerings incorporating local products.



Jason Waterlow
Director of Food & Beverage, Halekulani

1. Continue supporting our food and beverage team by removing as many obstacles as possible. This will make it easier for our team to focus on our guests.
2. Setting weekly goals that will help achieve the long-term goals.
3. Completing the 2019 King's Runner 10K in March without walking.