

***Steven Nakata***  
*3-1901 Kaumualii Highway*  
*Campus Center*  
*Lihue, HI 96766*  
*808-245-8221*  
*nakatas@hawaii.edu*

---

## **Education**

Harriett Apprenticeship Certificate, Westin Hotels and Resort Corporation  
April 1983

## **Professional Experience**

Assistant Professor, Culinary Arts, Kauai Community College  
August 2013-Present

Instructor Culinary Arts, Kauai Community College  
August 2009-July 2013

Cool It Inc.  
September 2003 - January 2009

Marriott Corporation  
January 2000 - July 2002

Chef / Sous Chef / Executive Chef Starwood Resort Corporation  
August 1981 - August 1999

## **Courses Taught**

CULN 101B: Introduction to Food Service, Basic Skills and Sanitation  
August 2009-Present  
Sections Taught: 9

CULN 102C: Introduction to Food Service, Pantry Development and Basic Baking  
January 2010- Present  
Sections Taught: 9

CULN 130: Intermediate Cookery  
October 2009-Present  
Sections Taught: 9

CULN 150: Fundamentals of Baking  
January 2010- Present  
Sections Taught: 9

CULN 185: Culinary Nutrition  
August 2011- December 2016  
Sections Taught: 6

CULN 111: Introduction to the Culinary Industry  
August 2009 - December 2010  
Sections Taught: 2

### **Service**

Club Advisor, Culinary Club  
2009 to Present

American Culinary Federation Breakfast committee  
2009- present

Assessment Committee  
August 2017-Present

Ohana Committee  
August 2016 - Present

Faculty Senate  
August 2015-May 2017

Campus Safety and Operations  
August 2013-May 2016

Commencement Committee  
August 2009- May 2011

Spring Gourmet Gala Committee  
Spring 2009-Spring 2017

Culinary Co-Coordinator  
Fall 2017-present.

## **Professional Activities**

ServSafe Certification, July 2013 - Present

American Culinary Federation National Convention,

*July 15-19 2016, Phoenix, Arizona*

*July 25-29 2014, Kansas City, Missouri*

*July 21-26, 2013, Las Vegas, Nevada*

*July 21-24, 2011, Dallas, Texas*

*August 2-6, 2010, Anaheim, California*

May 14-16, 2013, The Hawai'i Culinary Education Foundation sponsored "Restaurant Reality" with Chef Mavro

March 7, 2013, The Hawai'i Culinary Education Foundation presented "Big Eye Tuna" by Chef Mavro of Mavro's Restaurant in Honolulu and Brooks Takenaka of United Fisheries Agency

October 18, 2012, The Hawai'i Culinary Education Foundation presented "Whole Hog" by Ed Kenny of Town Restaurant in Honolulu

July 14-17, 2012, The ACF National Convention in Orlando, Florida

March 8, 2012, Chef Neil Murphy, Corporate Chef for Merrimans Restaurants

October 19, 2011, The Hawai'i Culinary Education Foundation presented Henry Adaniya of Hank's Haute Dogs

July 13, 2011, The Hawai'i Culinary Education Foundation presented Master Chef Ferdinand Metz

March 9, 2011, The Hale Aina Ohana presented Executive Chef Hiroshi Fukui of Hiroshi Eurasian Tapas

October 19, 2010, The Hale Aina 'Ohana presented Executive Chef Wayne Hirabayashi of The Kāhala Hotel and Resort

July 14-15, 2010, The Hawai'i Hotel and Lodging Association (HHLA) Annual Expo, Honolulu, Hawai'i

March 12, 2010, Chef Mavro (Chef/Owner, Mavro's Restaurant) along with Mr. Takenaka (Assistant General Manager, United Fishing Agency), presentation on local bigeye tuna

December 7, 2009, The Innovative Foods Mini Food Show sponsored in part with KOA Trading Company, Inc

October 19, 2009, Chef Rodney Weddle of Bale Bakery performed an “Artisan Bread” baking demonstration, 2016.

**Professional Organization**

American Culinary Federation Kauai Chapter Secretary, 2010 - Present