



MAUI OCEAN CENTER

THE HAWAIIAN AQUARIUM

MEET OUR CULINARY EVENT STAFF

The culinary staff of Maui Ocean Center has been gaining much attention and notoriety throughout the Hawaiian Islands. Their accomplishments have been highlighted throughout many media outlets, and their inclusion in some of the islands top culinary events have put them on par with the top level chefs for which Hawaii is know.

Many people ask why we do not follow the traditional practice of having only one chef and instead choose to utilize this team format. Our culinary “team of chefs” has been working together for many years at Maui Ocean Center as well as additional professional endeavors. All of them were hand-picked and selected for their skills. They are able to consistently produce high quality products that impress not only the guests, but other island chefs as well. In addition to their individual talents, the focus has been to cross train in all areas for optimal service and use of resources.

The end result is a flawless event you and your guests will be sure to treasure and remember for years to come.

Mae Sawamura – Chef Sawamura has been with the Maui Ocean Center since it first opened its doors in 1998. Under the tutelage of such well known Chefs as Andre Firmignac and Eddie Munoz, she has learned how to handle a high volume kitchen as well as design top-level, gourmet menus for the various night functions. Her accomplishments have become so well known that she is consistently contacted by many other culinary outlets to assist them in their daily offerings and banquet menu offerings.

Enrique “Henry” Tariga – Chef Tariga has been with the Maui Ocean Center for over 15 years. Rising through the ranks of the culinary world, Chef Tariga trained with many of Hawaii’s top chefs including Chef Eddie Munoz (King Kamehameha Golf Course), Chef J.P. (Capricciosa), and Chef Andre Firmignac. Chef Tariga’s attention to detail and garnishing skills have made him well known across the island of Maui where he has been assisting various restaurants. In 2008, Chef Tariga was nominated for the prestigious James Beard award in the Rising Star Chef category.

Ronald Caban – Chef Caban came to Maui Ocean Center over 10 years ago at the request of Chef Tariga. Chef Caban had proven himself during his previous years of working with Chef Tariga and Chef J.P. and was known as a producer of consistent, quality dishes. Chef Caban does much of the line and prep work and has been instrumental in the Maui Ocean Center becoming so well known. Even during times of high stress and pressure, Chef Caban remains calm and focused and turns out products that are consistent from start to finish.

Arsenio “Jun” Jose – Chef Jun has been with Maui Ocean Center for 14 years. At the request of Chef Andre, Chef Tariga, and Chef Sawamura, Jun came to the culinary team from his previous assignment at the Sandalwood Golf Course. By working closely with Chef Tariga, Chef Jun is quickly becoming an “A level” chef that is sure to be well known throughout the Hawaiian Islands.