





THE NEXT COURSE

Chef David Paul looks to educate, train and inspire the next generation of culinary stars.

If **CHEF DAVID PAUL** has his way, a community cooking school will spring up in or near Kaimukī in the next year or so. It will be open to students of all ages, experience and cooking interests, with inexpensive classes during the day and more expensive sessions, including dinner, in the evenings.

Now semi-retired at 67 after an illustrious cooking career on O‘ahu, Maui and Hawai‘i island, David Paul Johnson (his full name) works part time as a private chef but mostly he is planning to make this “give-back” legacy project a reality.

He is looking for a location, as little as 1,000 square feet, though 1,800-2,400 would be ideal. Probably not an unused restaurant, of which there are a few around, but a space he can build out to meet his vision.

Why Kaimukī? He lives there with his new wife. He loves the people of the neighborhood and the vibrancy of the food and restaurant community. The restaurant for which he is most famous, on O'ahu at least, was not far off: Diamond Head Grill on Waikīkī Beach in what was the W Honolulu hotel and is now the Lotus Honolulu.

"The question of 'what's next' is not just about choosing a new venture but about igniting the same passion that first sparked the desire to cook," he says. "It's about channeling years of expertise into a legacy that transcends the individual and inspires the next generation."

His new project is called EAT, which stands for Education and Train.

"It should be a hub of sustainable cooking practices, a center for cultural exchange through food and a haven for experimental cuisine," he says.

He plans to teach what it takes to run a restaurant, which is more paperwork and less cooking. But home cooks will be welcome as well. He especially wants to reach at-risk youth, as he once was.

Chef David Paul's beginning in cooking sounds like fiction, a story so good it must be true. It certainly has been written up in some of the dozens of magazine articles about him over a 40-year career, like in *Gourmet*, *Bon Appétit*, *Chef*, *Condé Nast Traveler*, *Food Arts*, *Travel & Leisure*, *GQ* and *Robb Report*.

As a troubled youth, he was locked up in a juvenile detention center where, perhaps as punishment, only public television could be watched.

"I became enthralled with Julia Child," he recalls. "That was it for me."

Soon he was washing dishes in a Pizza Hut, the start of a food career that took him to Paris for cooking training, as well as to Japan, Mexico and Italy — all places he loves that have created what he calls "New American cuisine."





NOW SEMI-RETIRED, CHEF DAVID PAUL HAS HAD AN ILLUSTRIOUS CULINARY CAREER ON O'AHU, MAUI AND HAWAII ISLAND.

He arrived in Honolulu in 1978 and worked his way from assistant chef to top jobs at the Hyatt Regency Waikiki. In 1982, he started David Paul's Gourmet Catering through which he met Crazy Shirts and Rix founder Rick Ralston, who was looking for a chef to run a restaurant in a 12-room boutique hotel he was restoring on Maui. Thus, David Paul's Lāhāina Grill was born in 1990.

In 1998, David Paul's Diamond Head Grill was added until, in the inevitable ups and downs of the restaurant business, both closed in 2000.

Lāhāina Grill went on without his name or management but a decade later he returned to Maui to create David Paul's Island Grill.

Most recently, he has been culinary director and executive chef for the prestigious private Kūki'o Golf and Beach Club on the Kona side of Hawai'i island.

Along the way, chef David Paul has made many friends in the restaurant business, some who once cooked with him or for him. Part of the plan for the new cooking school is to invite these seasoned professionals to come and teach with him.

While he is finding a place, planning a culinary program and seeking more funding for this 501(c)(3) nonprofit, he will be teaching "pop-up" classes, in Kaimukī, of course.

One such location will be Bubbly & Bleu on Koko Head Avenue, with longtime friend and fellow chef, Fred DeAngelo, who opened the much-missed Palomino Eurobistro downtown and later, with wife Cheryl, created Ola at Turtle Bay Resort.

To learn more about David Paul and his work as a private chef, visit chefdavidpaul.com. As more information is available about the cooking school, it will be at eathawaii.org.



