

***I MINA'TRENTAI KUATTRO NA LIHESLATURAN GUAHAN***  
**RESOLUTION STATUS**

Resolution No.	Sponsor	Title	Date Intro	Date of Presentation	Date Adopted
414-34 (COR)	Dennis G. Rodriguez, Jr. Joe S. San Agustin	Relative to recognizing, commending, and congratulating Corporate Executive Chef Dennis Salenga of the Guam Plaza Resort & Spa on receiving the “Chef of the Year” award during the First (1st) Annual Excellence in Culinary Arts and Restaurant Awards (ECARA) held on May 5, 2018 at the Lotte Guam Resort; and to further expressing a warm and sincere Un Dangkolo Na Si Yu'os Ma'ase' to him for sharing his lifelong passion for cooking with the people of Guam, and helping to elevate the culinary arts landscape of the island.	5/14/18 11:14 a.m.	5/14/18 11:00 a.m.	5/18/18 1:56 p.m.

Resolution No. 414-34 (COR)

Introduced by:

Dennis G. Rodriguez, Jr.	Regino Biscoe Lee
José S. San Agustin	Tommy Morrison
Thomas C. Ada	Joseph B. Motta
FRANK B. AGGON, JR.	Tejeda Cruz Nelson
William M. Castro	Michael F.Q. San Nicol
B. J.F. Cruz	Therese M. Tellez
James V. Lapadon	
Fernando Barenas Esteves	
Man Camacho Torres	



Relative to recognizing, commending, and congratulating Corporate Executive Chef Dennis Salenga of the Guam Plaza Resort & Spa on receiving the "Chef of the Year" award during the First (1<sup>st</sup>) Annual Excellence in Culinary Arts and Restaurant Awards (ECARA) held on May 5, 2018 at the Lotte Guam Resort; and to further expressing a warm and sincere *Un Dangkolo Na Si Yu'os Ma'ase'* to him for sharing his lifelong passion for cooking with the people of Guam, and helping to elevate the culinary arts landscape of the island.

BE IT RESOLVED BY THE COMMITTEE ON RULES OF I MINA'TRENTAI KUATTRO NA LIHESLATURAN GUAHAN:

WHEREAS, Chef Dennis Salenga started cooking at the tender age of ten (10) as a child growing up in the Republic of the Philippines; and WHEREAS, Chef Salenga's talent and passion for cooking and the culinary arts was evident during his early years working in commercial kitchens, where he soon rose through the culinary ranks; and

WHEREAS, Chef Salenga started out working as a cook at the Fujita Hotel in Tumon. He then relocated to Los Angeles, California where he received professional training and earned himself the title as "Master Butcher" at the age of nineteen (19); and it is this time that Chef Salenga considers as the start of his culinary career; and

WHEREAS, Chef Salenga went on to become the Chef de Partie at the Westin Resort Guam and the Chef de Cuisine at Roy's Restaurant, where he received extensive training and work experience under the mentorship of world-renowned Chef Roy Yamaguchi; and later, he was the Executive Chef of the Hilton Guam Resort & Spa for three (3) years; and

WHEREAS, during Chef Salenga's culinary career, he was afforded the opportunity to travel throughout Asia to learn "mother" cooking, and to participate in food fairs and other events; and

WHEREAS, Chef Salenga's passion for cooking is not only evident in the kitchen but also in training and mentoring his staff and students who are aspiring to become chefs; and

WHEREAS, in 2017, Chef Salenga and his culinary team opened Rootz Hill's Grillhouse at the Guam Plaza Resort & Spa in Tumon, a restaurant that features an open-kitchen concept and local foods that visitors and the island community alike can enjoy, offering both Sunday brunch and an extravagant steak dinner. The Rootz concept is a reflection of Chef Salenga's philosophy that "food can and should be an experience." Rootz's menu is unique because of the fusion of Asian and Western influences – "local food with a twist;" and

WHEREAS, Chef Salenga believes that having a high position does not make you the best. He believes in good leadership, influencing others, and taking them through a journey of experience where they will take with them the knowledge to teach others; and

WHEREAS, as an active member of the Guam Community College's Culinary Arts Program Advisory Committee, Chef Salenga offers his time and talent in hopes of developing and advancing culinary arts on Guam; and

WHEREAS, the Excellence in Culinary Arts and Restaurant Awards (ECARA) is an event that aims to recognize people and restaurant operations that have contributed to excellence in culinary arts and food service on Guam, and to honor the exceptional ability and accomplishments of hardworking individuals in the industry; now therefore, be it

RESOLVED, that the Committee on Rules of I Mina'Trentai Kuattro Na Liheslaturan Guahan does hereby, on behalf of I Liheslaturan Guahan and the people of Guam, recognize, commend, and congratulate Corporate Executive Chef Dennis Salenga of the Guam Plaza Resort & Spa on receiving the "Chef of the Year" award during the First (1<sup>st</sup>) Annual Excellence in Culinary Arts and Restaurant Awards (ECARA) held on May 5, 2018, at the Lotte Guam Resort; and does further express a warm and sincere *Un Dangkolo Na Si Yu'os Ma'ase'* to him for sharing his lifelong passion for cooking with the people of Guam, and helping to elevate the culinary arts landscape of the island; and be it further

RESOLVED, that the Speaker and the Chairperson of the Committee on Rules certify, and the Legislative Secretary attest to, the adoption hereof, and that copies of the same be thereafter transmitted to Chef Dennis Salenga; and to the Honorable Edward J.B. Calvo, I Muga'lahen Guilan.


DULY AND REGULARLY ADOPTED BY THE COMMITTEE ON RULES OF I MINA'TRENTAI KUATTRO NA LIHESLATURAN GUAHAN ON THE 18<sup>TH</sup> DAY OF MAY 2018.

  
BENJAMIN J.F. CRUZ  
Speaker

  
REGINO BISCOE LEE  
Chairperson, Committee on Rules

  
REGINO BISCOE LEE  
Legislative Secretary



  
5-21-18

## Clerks

---

**From:** Joan Aguon <joanaguon@gmail.com>  
**Sent:** Friday, May 18, 2018 9:48 AM  
**To:** phmaterials@guamlegislature.org; clerks@guamlegislature.org; mis@guamlegislature.org; Protocol  
Guam Legislature; sgtarms@guamlegislature.org  
**Subject:** Presentation of Resolution No. 414-34(COR)- Chef Dennis Salenga

**May 18th, 2018**

**To:** All Senators  
**From:** Sen. Dennis G. Rodriguez, Jr.  
**Subject:** Presentation of Legislative Resolution No. 414-34(COR)

*Hafa Adai!*

Please join me in presenting the following:

**Legislative Resolution No. 414-34(COR)** relative to commending and congratulating Corporate Executive Chef Dennis Salenga of Guam Plaza Resort and Spa on receiving "Chef of the Year" during the 1st Annual Excellence in Culinary Arts & Restaurant Awards.

Presentation will take place on **Monday, May 21st at 11am in the private room at Rootz Grillhouse in the Guam Plaza Hotel.**

--

--S

*i Yu'os Ma'ase*

--

**Joan Aguon Charfauros**  
Communications Specialist

*Office of Senator Dennis*

*G.*

*Rodriguez, Jr.*

*Committee on Legislative Operations, Health,  
Tourism, Military Affairs, & Senior Citizens*

***I Mina' Trentai Kuattro Na Liheslaturan Guahan***

---

Work: #671-649-8638

Cell: #

671-

777-9721

[www.toduguam.com](http://www.toduguam.com)

***I MINA'TRENTAI KUÁTTRO NA LIHESLATURAN GUÁHAN***  
**2018 (SECOND) Regular Session**

**Resolution No. 414-34 (COR)**

Introduced by:

Dennis G. Rodriguez, Jr.  
Joe S. San Agustin  
Thomas C. Ada  
FRANK B. AGUON, JR.  
William M. Castro  
B. J.F. Cruz  
James V. Espaldon  
Fernando Barcinas Esteves  
Régine Biscoe Lee  
Tommy Morrison  
Louise B. Muña  
Telena Cruz Nelson  
Michael F.Q. San Nicolas  
Therese M. Terlaje  
Mary Camacho Torres

**Relative to recognizing, commending, and congratulating Corporate Executive Chef Dennis Salenga of the Guam Plaza Resort & Spa on receiving the “Chef of the Year” award during the First (1<sup>st</sup>) Annual Excellence in Culinary Arts and Restaurant Awards (ECARA) held on May 5, 2018 at the Lotte Guam Resort; and to further expressing a warm and sincere *Un Dângkolo Na Si Yu'os Ma'åse'* to him for sharing his lifelong passion for cooking with the people of Guam, and helping to elevate the culinary arts landscape of the island.**

1           **BE IT RESOLVED BY THE COMMITTEE ON RULES OF**  
2 ***I MINA'TRENTAI KUÁTTRO NA LIHESLATURAN GUÁHAN:***

3           **WHEREAS, Chef Dennis Salenga started cooking at the tender age of ten (10)**  
4 **as a child growing up in the Republic of the Philippines; and**

1           **WHEREAS**, Chef Salenga’s talent and passion for cooking and the culinary arts  
2 was evident during his early years working in commercial kitchens, where he soon rose  
3 through the culinary ranks; and

4           **WHEREAS**, Chef Salenga started out working as a cook at the Fujita Hotel in  
5 *Tumon*. He then relocated to Los Angeles, California where he received professional  
6 training and earned himself the title as “Master Butcher” at the age of nineteen (19);  
7 and it is this time that Chef Salenga considers as the start of his culinary career; and

8           **WHEREAS**, Chef Salenga went on to become the Chef de Partie at the Westin  
9 Resort Guam and the Chef de Cuisine at Roy’s Restaurant, where he received extensive  
10 training and work experience under the mentorship of world-renowned Chef Roy  
11 Yamaguchi; and later, he was the Executive Chef of the Hilton Guam Resort & Spa for  
12 three (3) years; and

13           **WHEREAS**, during Chef Salenga’s culinary career, he was afforded the  
14 opportunity to travel throughout Asia to learn “mother” cooking, and to participate in  
15 food fairs and other events; and

16           **WHEREAS**, Chef Salenga’s passion for cooking is not only evident in the  
17 kitchen but also in training and mentoring his staff and students who are aspiring to  
18 become chefs; and

19           **WHEREAS**, in 2017, Chef Salenga and his culinary team opened Rootz Hill’s  
20 Grillhouse at the Guam Plaza Resort & Spa in *Tumon*, a restaurant that features an open-  
21 kitchen concept and local foods that visitors and the island community alike can enjoy,  
22 offering both Sunday brunch and an extravagant steak dinner. The Rootz concept is a

1 reflection of Chef Salenga’s philosophy that “food can and should be an experience.”  
2 Rootz’s menu is unique because of the fusion of Asian and Western influences — “local  
3 food with a twist;” and

4 **WHEREAS**, Chef Salenga believes that having a high position does not make  
5 you the best. He believes in good leadership, influencing others, and taking them  
6 through a journey of experience where they will take with them the knowledge to teach  
7 others; and

8 **WHEREAS**, as an active member of the Guam Community College’s Culinary  
9 Arts Program Advisory Committee, Chef Salenga offers his time and talent in hopes of  
10 developing and advancing culinary arts on Guam; and

11 **WHEREAS**, the Excellence in Culinary Arts and Restaurant Awards (ECARA)  
12 is an event that aims to recognize people and restaurant operations that have contributed  
13 to excellence in culinary arts and food service on Guam, and to honor the exceptional  
14 ability and accomplishments of hardworking individuals in the industry; now therefore,  
15 be it

16 **RESOLVED**, that the Committee on Rules of *I Mina'Trentai Kuâttro Na*  
17 *LiheSlaturan Guâhan* does hereby, on behalf of *I LiheSlaturan Guâhan* and the people  
18 of Guam, recognize, commend, and congratulate Corporate Executive Chef Dennis  
19 Salenga of the Guam Plaza Resort & Spa on receiving the “Chef of the Year” award  
20 during the First (1<sup>st</sup>) Annual Excellence in Culinary Arts and Restaurant Awards  
21 (ECARA) held on May 5, 2018, at the Lotte Guam Resort; and does further express a  
22 warm and sincere *Un Dângkolo Na Si Yu'os Ma'âse'* to him for sharing his lifelong

1 passion for cooking with the people of Guam, and helping to elevate the culinary arts  
2 landscape of the island; and be it further

3 **RESOLVED**, that the Speaker and the Chairperson of the Committee on Rules  
4 certify, and the Legislative Secretary attest to, the adoption hereof, and that copies of  
5 the same be thereafter transmitted to Chef Dennis Salenga; and to the Honorable  
6 Edward J.B. Calvo, *I Maga'låhen Guåhan*.

**DULY AND REGULARLY ADOPTED BY THE COMMITTEE ON RULES OF  
I MINA'TRENTAI KUÁTTRO NA LIHESLATURAN GUÁHAN ON THE 18<sup>TH</sup>  
DAY OF MAY 2018.**

  
\_\_\_\_\_  
**BENJAMIN J.F. CRUZ**  
Speaker

  
\_\_\_\_\_  
**RÉGINE BISCOE LEE**  
Chairperson, Committee on Rules

  
\_\_\_\_\_  
**RÉGINE BISCOE LEE**  
Legislative Secretary

Senator Thomas C. Ada,  
Vice Chairperson

Speaker Benjamin J.F. Cruz,  
Member

Vice Speaker Therese M. Terlaje,  
Member

Senator Frank B. Aguon, Jr.,  
Member

Senator Telena C. Nelson,



Senator Dennis G. Rodriguez, Jr.,  
Member

Senator Joe S. San Agustin,  
Member

Senator Michael F.Q. San Nicolas,  
Member

Senator James V. Espaldon,  
Member

Senator Mary Camacho Torres,  
Member

**COMMITTEE ON RULES**  
**SENATOR RÉGINE BISCOE LEE, CHAIR**  
SIKRITARIAN LIHESLATURAN GUAHAN  
I MINA'TRENTAI KUÁTTRO NA LIHESLATURAN GUÁHAN  
LEGISLATIVE SECRETARY • 34<sup>TH</sup> GUAM LEGISLATURE

**COMMITTEE VOTING SHEET**

**Resolution No. 414-34 (COR) – Dennis G. Rodriguez, Jr., Joe S. San Agustin.** – “Relative to recognizing, commending, and congratulating Corporate Executive Chef Dennis Salenga of the Guam Plaza Resort & Spa on receiving the “Chef of the Year” award during the First (1<sup>st</sup>) Annual Excellence in Culinary Arts and Restaurant Awards (ECARA) held on May 5, 2018 at the Lotte Guam Resort; and to further expressing a warm and sincere *Un Dangkolo Na Si Yu'os Ma'àse'* to him for sharing his lifelong passion for cooking with the people of Guam, and helping to elevate the culinary arts landscape of the island.”

	SIGNATURE	DATE	TO ADOPT	TO NOT ADOPT	TO ABSTAIN
Legislative Secretary Régine Biscoe Lee Chairperson	EVOTE	5/18/18	✓		
Senator Thomas C. Ada Vice Chairperson	EVOTE	5/17/18	✓		2018 MAY 18 PM 1:56
Speaker Benjamin J. F. Cruz Member	EVOTE	5/17/18	✓		
Vice-Speaker Therese M. Terlaje Member					
Senator Frank B. Aguon, Jr. Member	EVOTE	5/17/18	✓		
Senator Telena Cruz Nelson Member					
Senator Dennis G. Rodriguez, Jr. Member	<i>W</i>	5/17/18	✓		
Senator Joe S. San Agustin Member	EVOTE	5/17/18	✓		
Senator Michael F.Q. San Nicolas Member					
Senator James V. Espaldon Minority Leader					
Senator Mary Camacho Torres Minority Member					

**For Sponsor's Office Use Only**

Sponsor Signature: *[Signature]*

Staff Contact Person: *Tasha [Signature]*

---

**For COR/Clerk's Office Use Only**

Certified  Returned

Name: *[Signature]*

Date: \_\_\_\_\_

Notes: \_\_\_\_\_