

PURPOSE

Michael is a Project Manager who firmly believes that small changes, conversations and projects can make big statements and pave the way for innovation on a larger scale. His ability to develop innovative solutions is underpinned by an understanding of the economic, political and social processes that drive different urban contexts.

EDUCATION

University of the Pacific – Stockton, CA

Bachelor of Science in Business Administration (GPA: 3.7)

Iolani School

PROFESSIONAL CREDENTIALS

Certified Commercial Investment Member (CCIM)

Licensed Hawaii Real Estate Salesperson (2015–Present)

Licensed Hawaii Real Estate Broker (2019)

PROFESSIONAL AFFILIATIONS

Urban Land Institute

National Association for Industrial and Office Parks

EXPERIENCE

Kamehameha Schools, Planning and Development Manager (2019—2020)

Description: Private educational charitable trust, committed to improving the capability and well-being of Native Hawaiians through education.

Joined Kamehameha Schools in Q4 of 2019 to assist in the strategic planning, financial analysis and project management of four projects:

- (1) Kaiāulu ‘o Kaka‘ako Master Plan
- (2) Waiawa
- (3) Hawaii Kai Lands and
- (4) Kahala lands

Avalon Development, Director, Development (2016—2019)

Description: Developer of commercial and residential properties.

Joined Avalon Development to assist in feasibility studies and management of upcoming projects. Three notable project involvements are Kapolei Business Park, 7000 Hawaii Kai Drive and Sky Ala Moana. In addition to responsibilities in development, also assisted in the management of commercial real estate sales and leasing activities for Avalon’s brokerage operation, Avalon Commercial LLC.

Nordic PCL, Project Engineer (2015—2016)

Description: General Contractor for commercial and residential properties.

Worked as a project engineer for Nordic PCL, overseeing the completion of the guestrooms and other back of house areas for the Four Seasons Resort Oahu at Ko’Olina. Promoted to be the sole supervisor overseeing completion of the 22,000 square foot Main Kitchen. Worked with head chef, Martin Knaubert, Director of Food and Beverage Anthony Frunzi and the Four Seasons inspection team.

During this time, worked closely with the development team and was responsible for quality control, field management, scheduling and procurement procedures to ensure a smooth, timely handover to the hotel operator.