

For immediate release

Property: The Westin Resort, Guam

Contact Person: Andreas Lorenz (Director of Kitchen, in charge of Food & Beverage)

Email: andreas.lorenz@westin.com

Contact numbers: 647-0940 / 483-4186

Pages: (02) Two

GUAM PROSTART TEAM MADE TOP 5 IN NATIONAL COMPETITION

Guam Team won 4th place at the National ProStart Invitational



(l-r) Rendel Carolino, Christine Cruz, Chef Andreas Lorenz, Ria Aquinde, Brandon Sapp

Guam - May 1, 2009, Friday – For the first time in its 8 years running, has a Guam team been placed in the top five at the National ProStart invitational held this year in San Diego from April 24th to 26th, 2009.

Team members are George Washington High School students, Ria Aquinde, Christine Cruz, Rendel Carolino, Brandon Sapp together with Mentor Chef Andreas Lorenz from the Westin Resort Guam and instructor Frank Evangelista CFBE, CHE set out to take on 38 other teams representing their respective state, territory and district from all over U.S. competing for top honors in a two-day culinary competition designed by the National Restaurant Association Educational Foundation's ProStart Program. Guam team was awarded 4th place overall in the culinary competition beating 35 other teams, including California, Washington D.C., New York and Florida.

Teams participating in this competition will demonstrate their creativity and execution abilities through the preparation of a meal consisting of a starter, entrée and dessert in 60 minutes. Teams must cook on two butane burners only — they have no access to running water, electricity or additional heat sources. Guam team had ambitiously put together their 3-course menu: **Smoked Rock Lobster Tail with Mango Salsa and Coconut Dressing, Open Red Snapper Lasagna with Bell Pepper and Eggplant Ragout and Chorizo Cream,** and

topped it all with **Banana Spring Rolls with Rum and Raisin Mousse**. Both the fresh lasagna noodles and mousse were made from scratch during the competition.

The team had qualified to participate in this event by gaining the first place title in the Guam ProStart challenge in February 2009.

When asked by celebrity chef, Guy Fieri (from Food Network), at the event about food on Guam, Rendel Carolino replied, "great things can come from a small island!" Guy Fieri was filming the whole competition and will make it into an hour long program titled "Top of the class".

Mentor Chef Andreas Lorenz, from the Westin Resort Guam, has been providing actual culinary training to the GW interns 3 – 5 times a week at the hotel after their regular school schedule. Chef Andreas has been working closely with the interns on menu planning, kitchen techniques, knife skills, help them organize their workflow, and most of all, motivate them to give their best, not only during the competition, also in real life. "The most rewarding thing about training these kids, was not only the success we had at the competition," Chef Andreas revealed," but really to get four kids hooked on culinary and win them for the industry."

The Westin Resort Guam will feature this winning menu at their Prego restaurant in the upcoming months to enable their patrons the opportunity to share this culinary delight.

About Westin Hotels & Resorts

Westin Hotels & Resorts, with 150 hotels and resorts in more than 31 countries and territories, is owned by Starwood Hotels & Resorts Worldwide, Inc. (NYSE:HOT). Starwood Hotels & Resorts is one of the leading hotel and leisure companies in the world with approximately 850 properties in more than 95 countries and 145,000 employees at its owned and managed properties. Starwood Hotels is a fully integrated owner, operator and franchisor of hotels and resorts with the following internationally renowned brands: St. Regis®, The Luxury Collection®, Sheraton®, Westin®, Four Points® by Sheraton, W®, Le Meridien® and the recently announced AloftSM and ElementSM. Starwood Hotels also owns Starwood Vacation Ownership, Inc., one of the premier developers and operators of high quality vacation interval ownership resorts. For more information, please visit www.starwoodhotels.com.

Note: This press release contains forward-looking statements within the meaning of federal securities regulations. Forward-looking statements are not guarantees of future performance or events and involve risks and uncertainties and other factors that may cause actual results or events to differ materially from those anticipated at the time the forward-looking statements are made. These risks and uncertainties are presented in detail in our filings with the Securities and Exchange Commission. Although we believe the expectations reflected in such forward-looking statements are based upon reasonable assumptions, we can give no assurance that our expectations will be attained or that results and events will not materially differ. We undertake no obligation to publicly update or revise any forward-looking statement, whether as a result of new information, future events or otherwise.)