3rd Annual Hawai‘i Food and Wine Festival
Proceed from the festival will go to benefit the Hawai‘i Agricultural Foundation and the Culinary Institute of the Pacific

Hawaii Convention Center
CRITERIA: Students must have passed, or currently be enrolled in the August CULN 120 or CULN 150.
Event: Fire it up with Chilis with Dean Fearing, Charles Phan & Ming Tsai
On Site contact person: Alan Tsuchiyama (808)282-1578
Prior to Event KCC Contact Person: E-mail atsuchiy@hawaii.edu  Cell# (808)282-1578
Parking: $5.00 with proper validation. Enter off Kalakaua entrance, drive up parking ramp, park in Row F, or closest to elevators 6 & 7
Not Parking: Enter Convention Center through security entrance doors located off the Ala Wai Promenade adjacent to Ala Wai Canal.
Proceed to kitchen/location: Fourth Floor access through elevators 6 & 7
Duties: Assist participating chefs where needed. This will be determined upon arrival
Dress Code: White Chef’s Jacket, Chef’s Pants, Apron, Neckerchief (if part of school’s dress code), Toque or school’s required hair restraint, Non Skid Shoes or Kitchen Clogs
Equipment: Basic Knives, Vegetable Peeler and Tongs

Participating Chefs

- Dean Fearing, Fearing’s, Dallas, TX
- Charles Phan, The Slanted Door, San Francisco, CA
- Ming Tsai, Blue Ginger, Wellesley, MA

To Sign Up: Please be sure you can commit to this shift, partial shifts are OK but need to be noted of the adjustment in schedule, then add your name, email address & contact #, and email this ENTIRE form back to Chef Tsuchiyama at atsuchiy@hawaii.edu or drop it off in the “Tsuchiyama” mailbox in Ohelo 101.

Saturday, September 7, 2013 10:00 AM to 4:00 PM

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