

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

The MODERN Honolulu

CRITERIA: Students must have passed, or currently be enrolled in the August CULN 120 or CULN 150.

Event: Under the Modern Moon: Morimoto & Friends

On Site contact person: Sara Lester, F&B Administrator, Office# (808)943-5825 Cell#(703)930-2576
Alan Tsuchiyama (808)282-1578

Parking: City bus or carpool is the best alternative, but parking will be available at the Ilikai Marina Parking Garage (self-parking, on Hobron Ave. across the street from the main entrance of the Modern Hotel). When you check in at our hotel security, you can have your parking ticket stamped. This entitles you to \$5 parking for 10 hours, which you would pay for at the Parking Garage ticket booth when you exit the garage. Normal rates will apply past ten hours.

****Enter Hotel through Employee entrance behind the hotel on Holomoana Street, through the stainless steel gates. Security is just up the stairs. Check in with Security to get a visitor's pass and ask them to call for Chef Scott Toner or Sara Lester. Someone from Security will escort or someone from the kitchen will pick-up and bring you to the kitchen.**

Participating Chefs

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| <ul style="list-style-type: none"> • Amber Lin, Foodie Amber, Taipei • Anita Lo, Annisa, New York, NY • Bryant Ng, The Spice Table, Los Angeles, CA • Chai Chaowasaree, Chef Chai's, Honolulu, HI • Charles Phan, The Slanted Door, San Francisco, CA • Christina Tosi, (D) Momofuku Milk Bar, New York, NY • Eric Ziebold, CityZen, Washington, DC • Floyd Cardoz, North End Grill, New York, NY | <ul style="list-style-type: none"> • Joe & Josh Welch, (D) Ono Pops, Honolulu, HI • Lucia Cho, BICENA, Korea • Marco Anzani, Anzani, Cebu, Philippines • Masaharu Morimoto, Morimoto Waikiki, Honolulu, HI • Roger Meier, (D) Honolulu Coffee Co., Honolulu, HI • Scott Toner, The Modern Honolulu, Honolulu, HI • Stanton Ho (D) Stanton Ho Pastry Consultant, Las Vegas, NV • Yuji Wakiya, Wakiya, Tokyo, Japan |
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Dress Code: White Chef's Jacket, Chef's Pants, Apron, Neckerchief, Toque, Non Skid Shoes

Equipment: Basic Knives, Vegetable Peeler and Tongs

Duties: Assist participating chefs where needed. This will be determined by the contact person.

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.

Thursday, September 5, 2013

3:00 PM to 9:00 PM

	Name	@hawaii.edu	Contact#
1			