Hoʻokipa 2012
Aloha and welcome to Hoʻokipa 2012!

Thank you for joining us this evening as we celebrate the 15th Hoʻokipa Night presented by the Culinary Arts and Hospitality programs at Kapiʻolani Community College. Your presence tonight is an investment in Kapiʻolani Community College and, more importantly, our students.

Community Colleges play a critical role in preparing students to succeed in the twenty-first century workforce. The hospitality and travel industries have changed dramatically and the programs at Kapiʻolani Community College have grown and improved to meet that change through the contributions of our generous supporters. Through your support we are able to help faculty with professional development, upgrade our facilities to industry standards and provide financial support for our students. As a result, graduates of the KCC programs have taken their place in leadership roles throughout the industry.

Looking ahead, the College will be introducing a new Advanced Certificate in Culinary Management and providing further investment in our facilities and our people. After all of the dishes are cleared tonight, the funds that were raised will go right to work in strengthening KCC’s world class programs.

Thank you, again, for your support. We hope to see you again at Hoʻokipa next year!

Much Aloha,

Kelvin Ro
Event Chairman
Honorary Event Chairman
Kelvin Ro

Honorary Committee

John Alves
Jean Ariyoshi
Joan Bickson
Cobey Black
Vicky Cayetano
Barbara Ching
Alvin Chung
Peggy Eu
Nery Heenan
Stanley Hong
Carolyn Luke
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Executive Committee

Aaron Chau • Dave Evans • Linh Hoang • Mary Inouye
Kelvin Ro • Ron Takahashi • Alan Tsuchiyama • Warren Uchida
Kawehi Sellers • Frank Haas • Dave Brown
Hoʻokipa 2012
Friday, March 2, 2012
Royal Hawaiian Hotel

Schedule of Events

5:30pm  Reception
Hors d’oeuvres and cocktails served on lanai
Silent auction bidding

6:15pm  Monarch Dining Room opens
Dinner Music by Kit Samson

6:30pm  Welcome and Announcements
Chant and Pule-Palakiko Yagodich,
Interpret Hawaiʻi Coordinator
Master of Ceremonies – Joe Teipel
“Mixed Plate” Scholarship Contest
Table service begins from Action Food Stations
Silent auction bidding

7:30pm  Program
Dr. Leon Richards,
Chancellor of Kapiʻolani Community College
Dr. John Morton,
Vice President for Community Colleges

8:00pm  Silent Auction bidding closes
Live Auction

8:30pm  Special Entertainment by Kit Samson

9:00pm  Closing Remarks
Acknowledgements

FOOD DONATIONS
PEPSI
Ham Produce and Seafood
D. Otani Produce
Y. Fukunaga Produce
Tropic Fish Hawai‘i
H & W Foods
HFM Foodservice
Hansen Distribution Group
Triple F Distributing
Edsung Foodservice
Y. Hata & Co
State Poultry Processors
Rimfire Imports
King Food Service

WINE & BEVERAGE DONATIONS
Anheuser-Busch Hawai‘i
Coastal Wine & Spirits, Southern Wine & Spirits
Young’s Market of Hawai‘i

ADDITIONAL MAHALO
Louise Abilla                Mae Kagihara
Melissa Chang               Ed Morita
Stephanie Chang Design INK  Nonstop Honolulu
Diamond Head Market & Grill Pauahi Leis and Flowers
Helen Hamada                Gene Phillips

Thank you to the
Royal Hawaiian Hotel for their continued support of
Kapi‘olani Community College and Ho‘okipa
Reception - Hors d’Oeuvres

Garde Manger Class with Chef Richard Spear
Acapulco Ceviche of Snapper in Coco-Lime Juice on Won Ton
Shrimp Aioli in Cucumber Cups
Duck Confit P.B. & J. Mac Nut Butter and Pineapple Jam on Croustade
Vodka Cured Salmon on Blinis with Tobiko Crème Fraiche
Italian Antipasto Pinwheels on Garlic Bruschetta

Dinner Action Stations

Distinguished Guslander Visitors Program with Chef Robin Lee
Black Cod Butter Lettuce
Alaskan black cod marinated in den miso served in a butter lettuce cup, topped with kataifi and accompanied by a daikon and yamagobo salad
Ma’o Salad
Organic tatsoi and Red Russian kale from Ma’o Farms dressed with a truffle-yuzu dressing, parmesan cheese, crispy fried leeks and grilled shrimp

Fundamentals of Cookery Class with Chef Frank Leake
Kaua’i Shrimp-tini
Kaua’i grown shrimp, infused with PAU Vodka, served with sweet basil-macadamia nut pesto, garnished with Ho Farms grape tomato and Belgian endive

Intermediate Cookery Class with Chef Alan Tsuchiyama
Chilled Kona Abalone
with Marinated Hamakua Mushroom and Waialua Asparagus
Seared Sous Vide Duck Breast
with Fresh Papaya Pineapple Salsa and Sumida Farms Watercress

Continental Cuisine Class with Chef Kusuma Cooray
Spice Crusted Seared Ahi
with Coconut Sauce, Pineapple Chutney and Poppadom
Mulligatawny Soup
Delicate vegetable broth laced with spices and herbs

Banquets Enterprise with Chef Lelan Tsukada
Mediterranean Style Lamb Brochette on Puréed Roasted Parsnip Mash
Skewered, grilled and marinated morsel of lamb with minted demi on a bed of puréed roasted parsnip mash topped with a mini salad of Ho Farms Tomato, baby cucumber and baby purple shallots lightly tossed in a lemon vinaigrette garnished with crisp banana flower curls

Kulia Grille Enterprise with Chef Jarrin Otake
Duo of Grilled Sirloin Steak and Vegetable Medley
Slices of grilled sirloin steak and assorted vegetables; blistered tomato, Shishito peppers, grilled mushroom and baby eggplant served with a pair of ponzu gelée and Mediterranean style dipping sauces

Asian Pacific Cuisine Class with Chef Warren Uchida
Kaffir Lime-Lemon Grass Flavored Kona Kampachi
with Roasted Pineapple Avocado Salsa, Chiso Jalapeño Yuzu Rice and a Coconut Kaffir Lime Nage
Asian Brined Pork Loin
with Island Corn, Hamakua Ali’i Mushroom Ragout, Five Spice Kabocha Pumpkin Purée and Spiced Fruit Chutney

Fundamentals of Baking Class with Chef Daniel Wetter and Patisserie Class with Chef Mark Okumura
Macadamia-Lilikoi’i and Chocolate Crunch with Ka’u Orange, Pineapple and Mint Compote
Sponsors

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Mr. Tom Pires
Jean Rolles
Mrs. Blossom Y. Tyau
Proclamation

Presented

In Recognition of the Hospitality and Culinary Arts Programs at Kapiʻolani Community College

WHEREAS, the Hospitality and Culinary Arts programs at Kapiʻolani Community College offers signature programs in which many of the nation's top chefs and travel industry leaders have trained; and

WHEREAS, the Hospitality and Culinary Arts programs at Kapiʻolani Community College (KCC) are recognized as examples of the most comprehensive programs of their kind in the Pacific region; these programs serve as a valuable source of training for individuals entering or aspiring to enter the hospitality industry; and

WHEREAS, the Hospitality and Culinary Arts programs at Kapiʻolani Community College offers students the opportunity to gain practical experience and techniques while developing innovative and competitive skills which will serve as a foundation for successful hospitality careers; and

WHEREAS, the Hospitality and Culinary Arts programs at Kapiʻolani Community College recognizes the honor and recognition its students bring to the College and the State of Hawaiʻi; and

WHEREAS, the Hospitality and Culinary Arts programs at Kapiʻolani Community College annually organizes "Hoʻokipa Night" to showcase the talents and skills of its culinary and hospitality faculty and students; proceeds from "Hoʻokipa Night" provide financial support for these programs and its students through the funding of scholarships, providing access to learning enrichment programs and increasing opportunities for students to compete in regional and national competitions; and

WHEREAS, the Hospitality and Culinary Arts programs at Kapiʻolani Community College will host the 2012 "Hoʻokipa Night" on March 2, 2012 in which Friends of KCC will gather at the Royal Hawaiian Hotel to sample the fine cuisine and Hawaiian hospitality with a delicious ten-course meal prepared by faculty and students;

THEREFORE I, NEIL ABERCROMBIE, Governor, and I, BRIAN SCHATZ, Lieutenant Governor of the State of Hawaiʻi, do hereby proclaim March 2, 2012 as

"HOʻOKIPA DAY"

in Hawaiʻi and extend our wishes for another successful "Hoʻokipa Night." We ask the citizens of the Aloha State to join us in celebrating the many achievements of the faculty, alumni and students of the Kapiʻolani Community College, Hospitality and Culinary Arts Programs.

DONE at the State Capital, in the Executive Chambers, Honolulu, State of Hawaiʻi, this fifteenth day of February, 2012.

NEIL ABERCROMBIE
Governor, State of Hawaiʻi

BRIAN SCHATZ
Lt. Governor, State of Hawaiʻi
Lyle and Grace Guslander recognized that while Hawai‘i was geographically isolated, it offered a richness of culinary and hospitality delights. They also knew that these qualities needed nurturing if they were to flourish. They decided “to give back to the community,” and in a generous gift to Kapi‘olani Community College they created “The Lyle L. Guslander Distinguished Visitors Program in Advanced Food Service and Hospitality Education.” This gift also created scholarships to support Native Hawaiian students in the food and hospitality industry.

The Lyle L. Guslander Distinguished Visitors Program brings world-renown culinary arts and hospitality leaders to Hawai‘i to train students and faculty, preparing them to be global players in a fast-paced, rapidly changing industry. We are pleased to announce our distinguished guest chef is Robin Lee of Nobu Restaurants.

Chef Robin Lee
Nobu Waikiki, Waikiki Parc Hotel, Hawai‘i

Chef Robin Lee was born and raised in Kaneohe, Oahu. He graduated from ‘Iolani High School in 1986, received his Bachelor of Arts in Asian Studies in 1991 and Masters in Fine Arts in 1995 from the University of Hawai‘i at Manoa. While cooking has been a life-long passion, his first career was teaching Fiber Arts at the University of Hawai‘i at Manoa. He enrolled in the Culinary Institute of the Pacific culinary program at Kapi‘olani Community College in 2003. During his culinary education he washed dishes at The Pineapple Room by Alan Wong and quickly moved from the dish room into the hot kitchen. Robin started at the fry station, moved to sauté and eventually landed in pastry. Upon graduation in 2006, he moved to Nevada to work at Nobu Las Vegas. He returned to the Islands a year later to help open Nobu Waikiki in May of 2007 as Sous Chef and was eventually promoted to Head Chef in 2010.
Faculty & Staff

Chancellor
Leon Richards

Dean
Frank Haas

Department Chairs
Ron Takahashi, Culinary Arts
Dave Evans, Hospitality & Tourism Education

Honorary Event Chairperson
Kelvin Ro

Culinary Arts
David Brown
Aaron Chau
Kusuma Cooray
Kevin Donnelly
Cynthia Kahalewale
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