

food service hospitality education



kapi'olani community college

1994

**Food Service
and
Hospitality Education Department**

Kapiolani Community College

1994

KAPI'OLANI COMMUNITY COLLEGE - UNIVERSITY OF HAWAII

Food Service and Hospitality Education Department. 4303 Diamond Head Road. Honolulu, Hawaii 96816

May 12, 1994

To Our Most Distinguished Graduates:

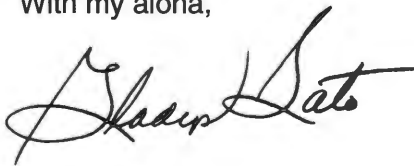
May I extend congratulations to all of you for attaining your academic goal. The Associate degree you have received in Food Service or Hotel Operations will go a long way as you enter the world of work.

Your choice to obtain an education at Kapi'olani was a wise one, and wherever you aspire to work, you will find that experience gained at Kapi'olani will be highly respected. As you venture through your career, remember that you can never stop learning.

Throughout your career, remember that perseverance and the ability to grow from disappointing experiences will build character. I will not mislead you; the road ahead will not always be easy, but every successful person's history includes at least a few failures and disappointments.

Continue to strive for the best, and best wishes to you always.

With my aloha,



Gladys Sato
Chairperson



Kapi'olani Community College Food Service and Hospitality Education

A Historical Perspective...

NOW

It all began with a vision... A vision that the Food Service and Hospitality Education facility would be a first-class operation. This program would showcase State-of-the-Art facilities in the Hotel Operations and Food Service areas.

The dream has finally been realized. The Food Service program is now housed in the Diamond Head campus 'Ōhi'a and 'Ōhelo buildings. The newly completed 'Ōlapa building houses the Hotel Operations and Travel programs. The facilities for our Food Service and Hospitality Education programs are now complete. As Chairperson, Gladys Sato visited various culinary and hospitality training programs in the United States and also Internationally, she found that Kapi'olani is fortunate to have the best facilities.

The newly completed 'Ōlapa Building includes a Front Office lab, a Housekeeping lab, and mock hotel room, and Travel lab and a Travel Agency. The hotel operations program will formally move into its permanent quarters this summer.

Travel and Tourism, the newest program, will be implemented this Fall in this new building. The first course to be offered is the Reservations and Ticketing class which will teach the skills that will allow students to develop itineraries and construct fares according to established standards.

Our Culinary Arts program has been revised to include all courses necessary for certification by the American Culinary Federation. Beginning Fall 1994, the Food Service Practicum, Garde Manger and Menu/Equipment/Layout will be required courses.

Kapi'olani's Food Service and Hospitality Education program offers Associate in Science degrees in Food Service (with emphasis on Culinary Arts, Patisserie, School Food Service Management or Health Care) and Hotel Operations. Apprenticeship classes meeting the needs of local unions are also conducted at the College. In addition, many non-credit courses for professional upgrading and vocational interests are offered to the industry and the community.

Both the students and faculty represent Hawai'i's multi-cultural focus, and the program is noted for its international emphasis. Kapi'olani offers cuisine study tours of Europe and Asia, as well as cultural exchange programs with Japan and China.

Locally, students have participated in internship programs at Lāna'i's Lodge at Koele, The Hilton Waikoloa Village and the Halekulani Hotel. Each summer, a selected group of Kapi'olani Food Service students are invited by the Mauna Lani Bay Resort and Bungalows to participate in the renowned "Cuisines of the Sun" event as apprentices.

THEN...

Just prior to 1988, Kapi'olani's entire Food Service and Hospitality Education program was housed at the Pensacola Campus' inadequate 12,000 square foot facility which contained only two laboratories.

For over forty years, Kapi'olani Community College, a University of Hawai'i system campus, has trained students in Food Service and Hospitality Education. (Currently, over 450 students are enrolled in the program, which serves the major industry in the State of Hawai'i — the visitor industry.)

There has been a steady demand for basic food service training offered by the College since the program's inception, as well as increasing demands from the industry for intermediate level and advanced training. Until the program's move to the Diamond Head campus, the College has been unable to respond to these training needs due to limited and inadequate facilities at its older Pensacola campus.

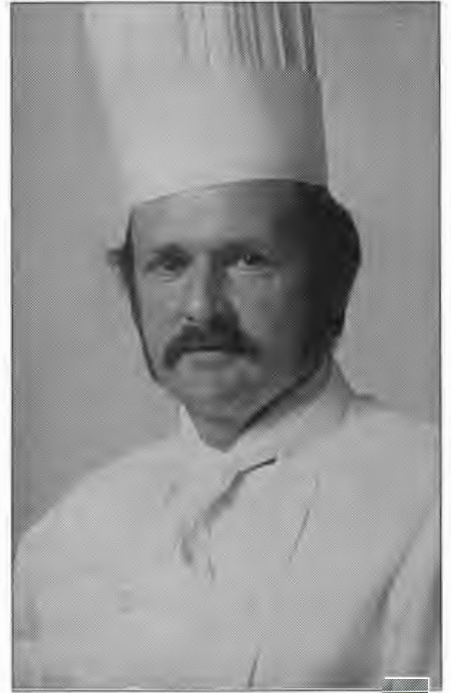
Since its inception in 1949 when Kapi'olani was a technical school located at the site of the current Ala Wai Clubhouse with only six students, Kapi'olani's Food Service and Hospitality Education program has become the largest food service training program in the Pacific. Each year, the program sends an average of 75 well-trained graduates off to be employed in the Food Service and Hospitality Industry. At some local establishments such as the Kahala Hilton, Kapi'olani alumni comprise about one-half of the food service employees. Well over ninety percent of the program's graduates are successfully placed in hospitality positions around the world, especially in Hawai'i and the Pacific Basin.



Walter Scheiss, baking instructor who retired in 1992, in the Pensacola kitchen.



Gladys Sato (THEN)



Ernst Hiltbrandt (THEN)



Helen Kim (THEN)



Ron Takahashi (THEN)



Robert Chinen (THEN)

Food Service Graduates, 1994



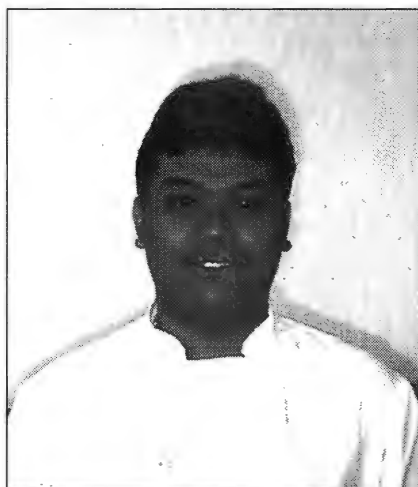
Richard Acdal



Lionel Agcailli



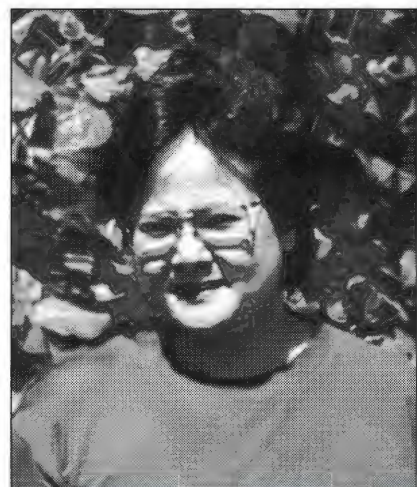
Patrick Brown



Andrew Dalan



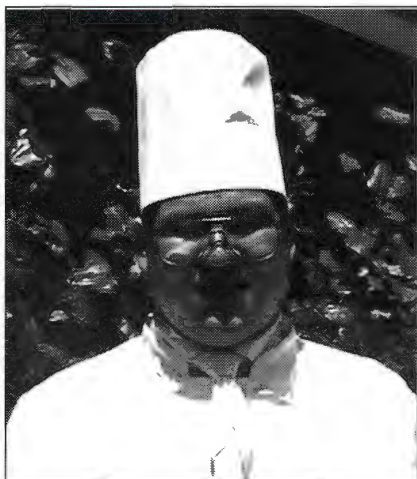
Robert Eng



Denise Enomoto



Susan Gage



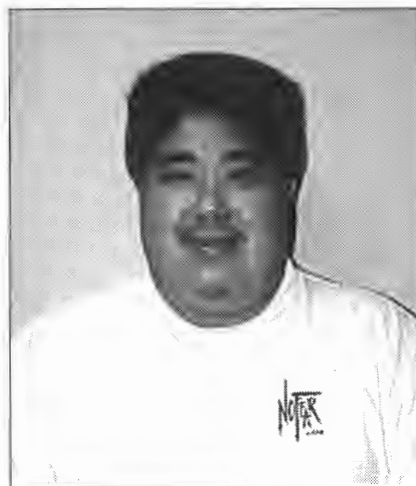
Chad Iwasaki



Laura Meacham



Victoria Shaw



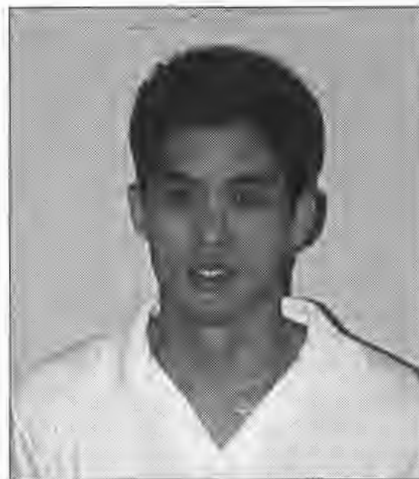
Bennett Takeuchi



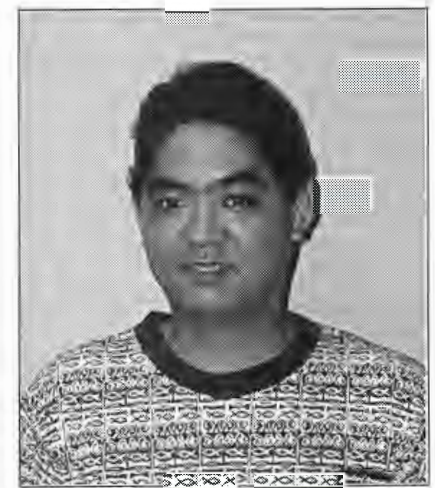
Romel Tani



Gareth Yoshida



Steed Yuen



James Zakimi



Instructor Ed Fernandez, Linda Watson, Romi Teranishi, and Mona Mireles team up on a culinary project.

Missing from photos: Matt Cantlon, Thomas Chun, Bonny Davis, , Kyle Matsumoto, , Brian Mizoshiri, Celeste Nuraoka, and Tracy Nishibun.

Hotel Operations Graduates



Rayn-Leigh Ahana



Michael Barut



John Domingo



Vernalyn Estenzo



Bonnie Flierl



Carrie Kenyon



Mayumi Kobayashi



Dana Okudara



Traver Prucnal



Shabariah Valencia



Xiang Qun Wang

*Missing from photos:
Yuk-Yi Lam,
Nga Phan*

Class Song: Follow Your Road

So many roads, it seems, that lead down to the sea.
I wonder which road will be the right one for me.
Others may fall away dead, ending left and right.
But there is just one road that journeys far out of sight.

Have you wondered where your road will lead you?
Maybe to a bright day of sunshine or a starry night in
heaven.

Or it might be you're afraid to go, afraid to go.
But you've got to follow your road or you'll never know.

You've got to follow your road, follow your road, follow
your road.

You've got to follow your road, follow your road, follow
your road.

You've got to follow your road, follow your road, follow
your road.

And maybe, someday, your road will take you far, far
away.

We are all but travellers, living in a foreign land
Trying to find our way, best we can.
Looking for an answer, trying to find some light,
Though we have journeyed far, it's not quite far enough.

Have you wondered where your road will lead you?
Maybe to a song that keeps singing, or a summer rain.
Or it might be you're afraid to go, afraid to go.
But you've got to follow your road or you'll never know.

You've got to follow your road, follow your road
You've got to follow your road, follow your road
You've got to follow your road, follow your road
and maybe someday your road will take you far away....

You've got to follow your road, follow your road, follow
your road.

You've got to follow your road, follow your road, follow
your road.

You've got to follow your road, follow your road, follow
your road.

and maybe your road will take you far away....

Instructors



Milton Arellano



Alfredo Cabacungan



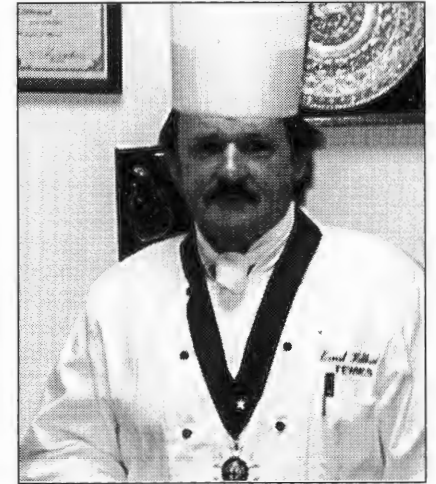
Robert Chinen



Karen Hastings



Diana Helfand



Ernst Hiltbrand



Frank Leake



Patricia Lee-Robinson



Linda Macapagal



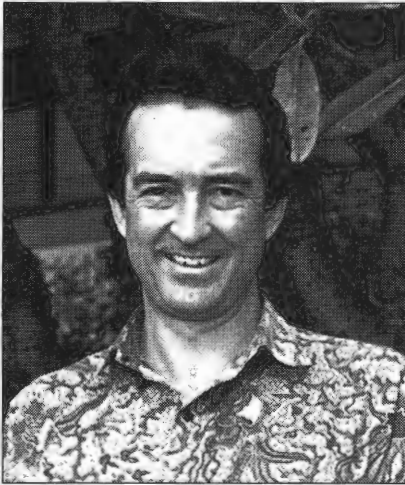
Chelsea Chong



Kusuma Cooray



Edward Fernandez



Henry Holthaus



Helen Kim



Pat Kramm



Nancy Miura



Dean Nakasone



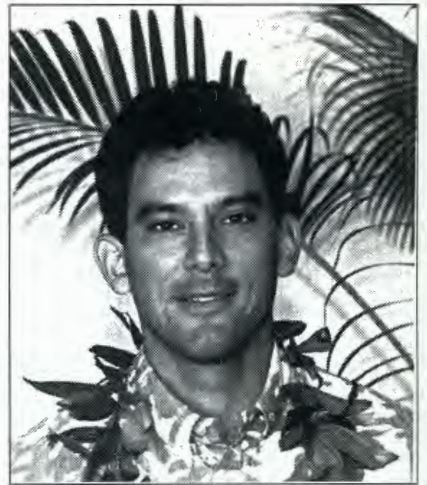
Patricia Salvador



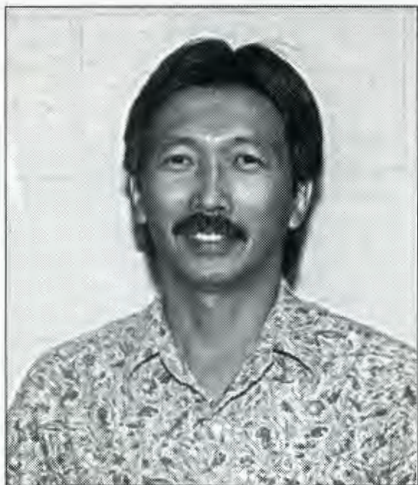
Gladys Sato



Whitney Smith



Dirk Soma



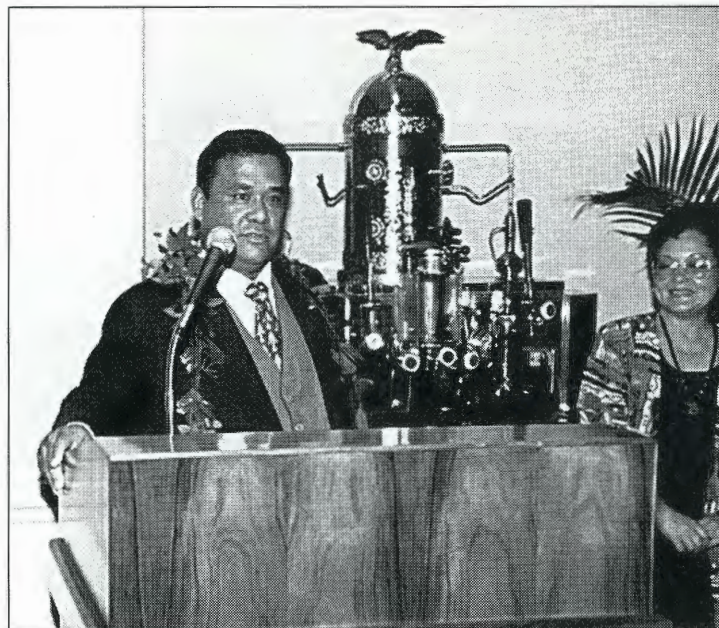
Ron Takahashi



Ron Umehira



Lori Yonemori



Milton Arellano welcomes family and friends of Practicum students at their graduation as Gladys Sato, FSHE chair, looks on.



The cafeteria staff: Kevin Higa, Jacqueline Taamu, Genevieve Seguirant, and Marvelene Kama with Bistro Manager, Holly Wheeles.



Santa's Elves: Chefs Eddie Fernandez, Alfredo Cabacungan and Whitney Smith prepare mountains of muffins for the Faculty and Staff Development breakfast.

Guslander Visiting Chef Series

Kapi'olani's Distinguished Visitors Program in Advanced Food Service and Hospitality Education was established at the College by a generous gift from Mrs. Grace B. Guslander in memory of her husband, Lyle L. Guslander.

The gift was intended to fulfill the commitment expressed during the later years of his life to "give back to the community." Her gift, combined with an earlier gift to the College by Mr. Guslander, has been used to endow in perpetuity the Distinguished Visitors Program at KCC.

This program allows the College to invite renowned chefs and other distinguished visitors to present demonstrations and instruction to students, local industry chefs and executives, and the general community.



Grace Guslander and Sam Choy of Sam Choy's restaurant in Kailua-Kona.



Provost John Morton presents Mrs. Guslander with a plaque recognizing her generosity to the FSHE program.

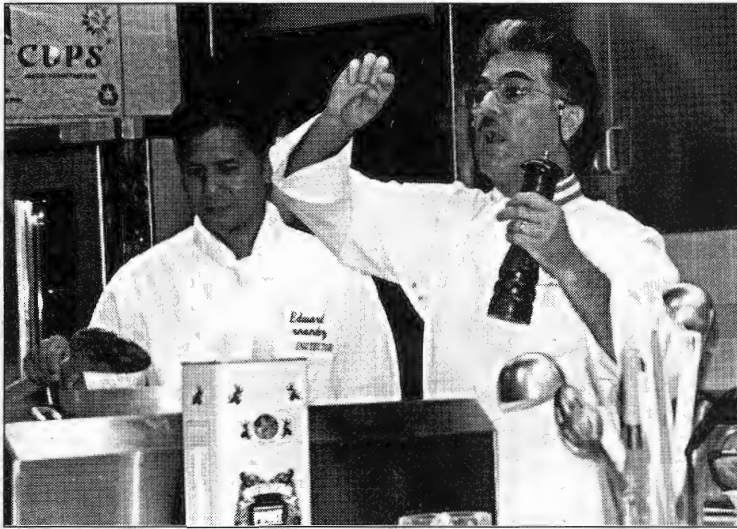


Alan Wong, chef at Mauna Lani Bay Resort and Bungalows, and a KCC Food Service graduate give a lecture-demonstration.

Right: Roy Yamaguchi of Roy's Restaurant shows Bonnie Flierl one of the secrets of Hawai'i Regional Cuisine

Below: George Mavrothalassitis, Executive Chef of the Halekulani Hotel demonstrates how to make seafood bouillabaisse during a demonstration for the public.

Below right: Amy Ferguson-Ota of the Ritz Carlton Mauni Lani, prepares for a gourmet dinner to honor sculptor, Lucille Cooper, and to raise money for the Fine Arts at the college.



WINE & FOOD PAIRING WORKSHOP

Sponsored by the Department of Business, Economic Development & Tourism, and the Department of Agriculture



Right: Peter Merriman of Merriman's Restaurant on the Big Island and Master Sommelier Chuck Furuya work with students at the workshop.



Gary Strehl, Executive Chef of the Hawai'i Prince Hotel, shares his recipes with students at the Wine & Food Pairing Workshop.

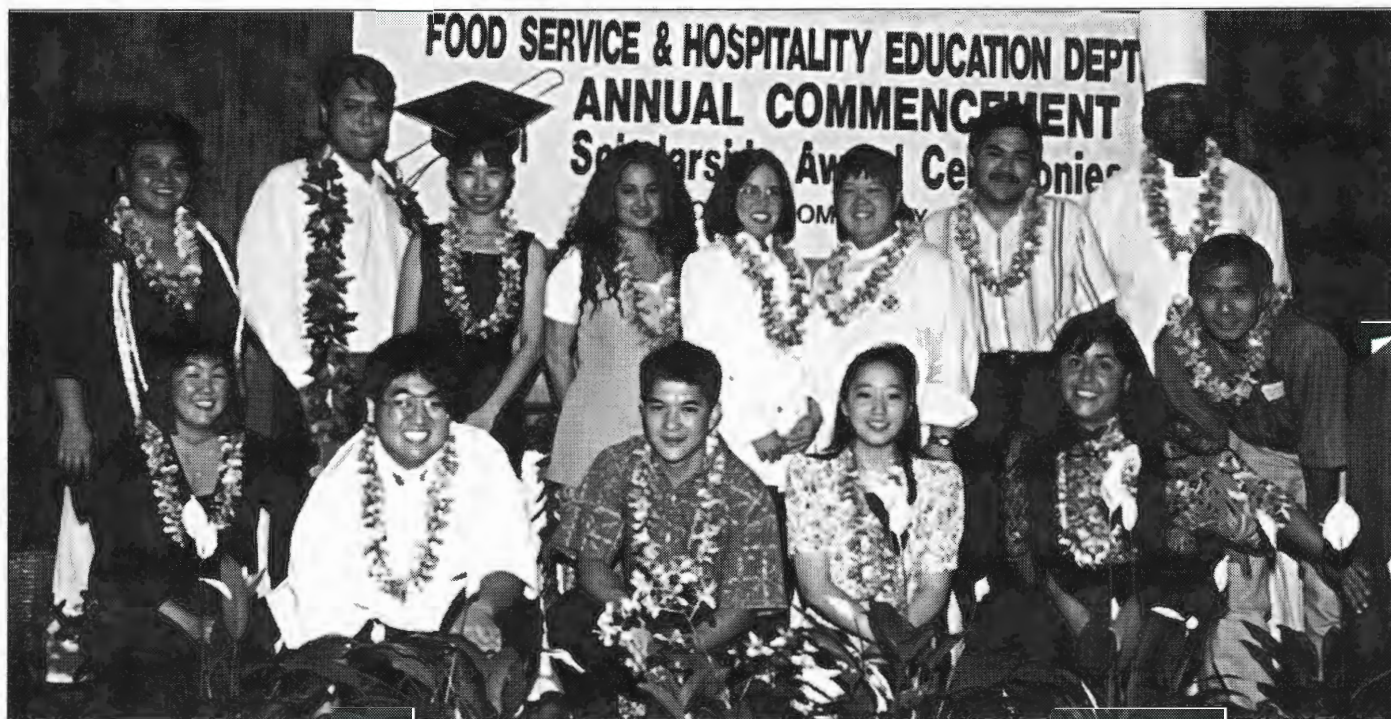
CUISINES OF THE SUN - A Memorable Summer Apprenticeship

Each summer, Chef Alan Wong invites Kapi'olani students to participate in an unforgettable summer apprenticeship. Chef Wong is one of the 12 Hawai'i Regional Chefs and also a former Kapi'olani Community College Food Service graduate. He is currently a Chef of the Canoe House and Le Soleil restaurants at the Mauna Lani Bay Resort and Bungalows.

This all-expense paid apprenticeship allows students to stay at the Resort for a week in July, in conjunction with the "Cuisines of the Sun" gala event. "Cuisines of the Sun" draws chefs from all over the world, and allows Kapi'olani students to work side-by-side with some of the best in the culinary field.

Don't be fooled—this isn't an easy task. Last year, it was not uncommon for Kapi'olani's apprentices to be on their feet working for 16 hours a day.

This year, 15 Food Service students were selected out of 30 applicants to be the 1994 apprentices. Chef Instructor Edward Fernandez was selected by Chef Alan Wong to assist as team leader/coordinator for these students. Congratulations to all of you!



1994 Apprentices

Back: Diane Nazarro, Akitoshi Kalawe, Shook Mee Yap, Marie Teves, Ann McKeon, Cherylun Chun, Ryan Blanchard, Vincent Hill.

Front: Jacqueline Nomura, Keane Yorita, Garret Fujecla, Joy Yoshiki, Julie Wong, and Instructor Edward Fernandez
Missing from photo: Laura-Lynn Fong and Romi Teranishi

PRACTICUM CLASS...

Making it all come together with finesse!



For the first time KCC offered a Practicum which gave students a taste of running a restaurant. Under the direction of Chef Instructors Kusuma Cooray and Mel Arellano, students did everything from ordering to managing for the dinner meal at the Ohelo Fine Dining Restaurant. Standing are Food Service Chair Gladys Sato, Bonnie Flierl, Chef Instructor Kusuma Cooray, Virginia Damaso, Dining Room Instructor Milton Arellano, Provost John Morton, Grace Kusuhara, and Dean of Instruction Leon Richards. Seated are Keane Yorita, Conrad Aquino and Vincent Hill.



Keane Yorita is shown here with his family, who were present at the dinner.

Hawai'i Student Culinary Arts Expo (HSCAE)

Saturday, April 23, 1994

Each year, Culinary Arts students from the Employment Training Center, Hawai'i Community College, Hawai'i's High Schools, Kapi'olani Community College, Kaua'i Community College, Leeward Community College, Maui Community College, and UH West Hawai'i compete in a first-class culinary event.

Although this is only a 6-hour show, students spend months planning and creating their masterpieces, and stay up for several nights in putting together the final product. Each entrant deserves a standing ovation for taking the time and having the spirit to compete.

Congratulations not only to the medal winners, but also to all who entered. Participants learned tolerance, patience, team work, and organization.

The event not only included culinary displays, but also ice carving and vegetable carving competitions, an inter-school team relay competitions, public demonstrations and a variety of food booths offering local favorites.

1994 Medal Winners:

The following pictures are of the 1994 Medal Winners.

Missing from the photos are:

Jason Miyanaga - Gold Medalist

Rodney Sahagun - Gold Medalist

Marisa Bonite - Silver Medalist

Aaron Nakamatsu - Silver Medalist

Daniel Wetter - Silver Medalist

Oliver Dombrique - Bronze Medalist

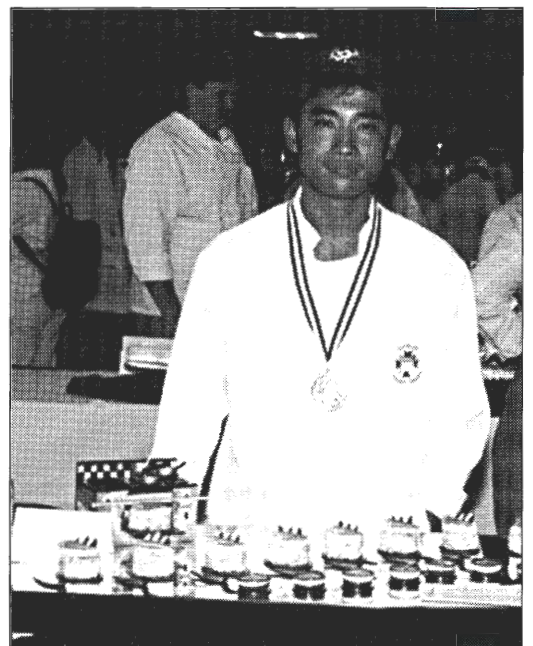
Ann McKeon - Bronze Medalist



Judges Handke, Radomski, and Dambach



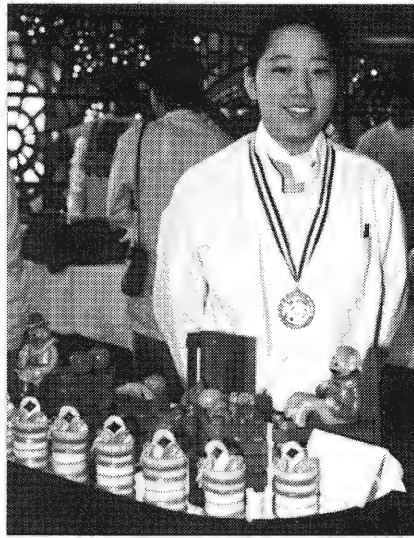
Cherilyn Chun, Gold Medalist & Best in Show



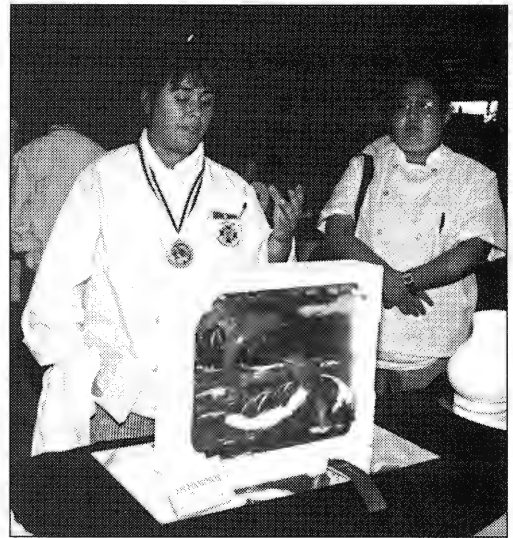
Samuel Gaoiran, Gold Medalist



Marie Teves, Silver Medalist



Joy Nishiki, Silver Medalist



Julie Wong, Silver Medalist



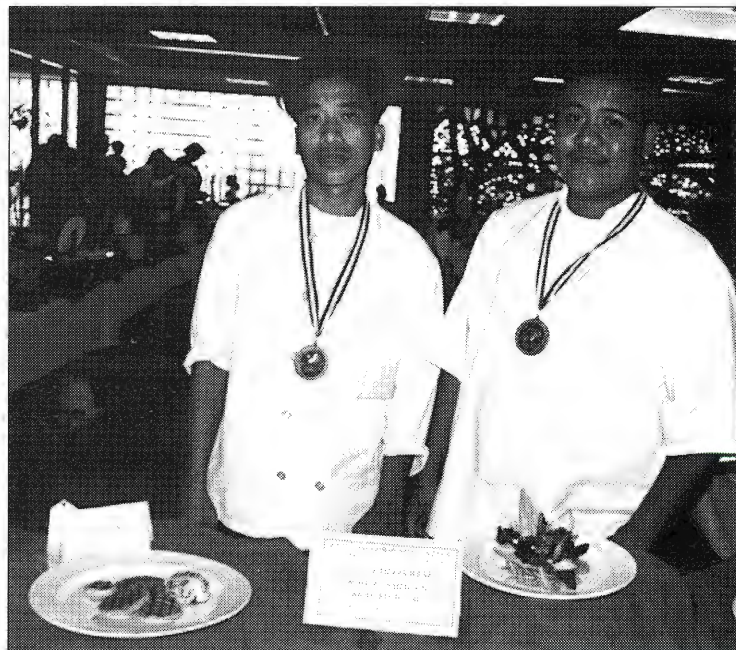
Jacqueline Nomura, Silver Medalist



*Cathleen Ishizu,
Bronze Medalist*



Jeffrey Manmano, Bronze Medalist



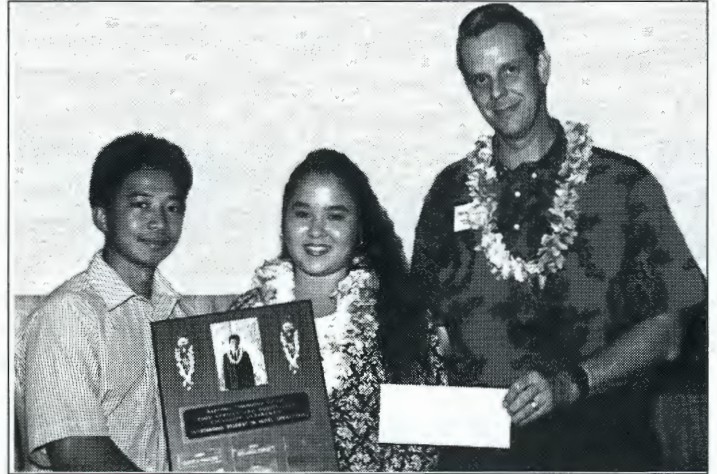
Richard Acdal & Rodney Sahagun, Bronze Medalists

1993 / 1994 Outstanding Student Awards

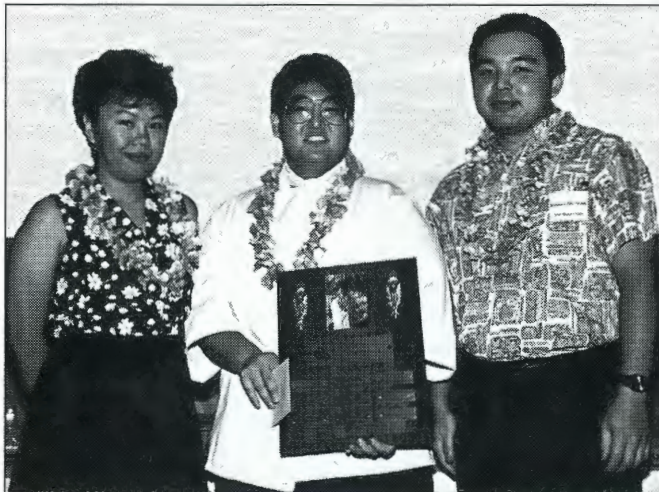
We often associate the word "outstanding" with someone who expends more effort than expected, strives to be the best they can, believes that they can always continue to learn and is concerned with the welfare of their peers. Kapi'olani's outstanding students definitely live up to their award's name.



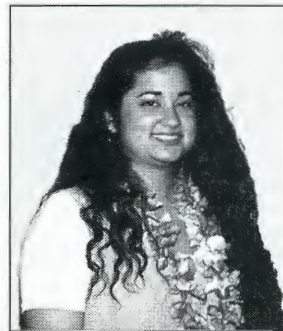
Outstanding Post-Secondary Vocational Student Bonnie Flier



1993/94 Outstanding Hotel Operations Student Dana Okudara with last year's recipient Rolando Pablo(left) and Award sponsor Michael Duncan of Hilton Hawai'ian Village.



Outstanding Food Service Student Keane Yorita(center) with last year's winner Wanyi Tang(left) & donor Rodney Hirokane(right), of Hansen Sales.



Distinguished Food Service Student Marie Teves



Distinguished Hotel Operations Student Rayn-Leigh Ahana



Nominees for Outstanding Hotel Operations Student, Dana Okudara, Aurora Rivera, and Anthony Spratford.



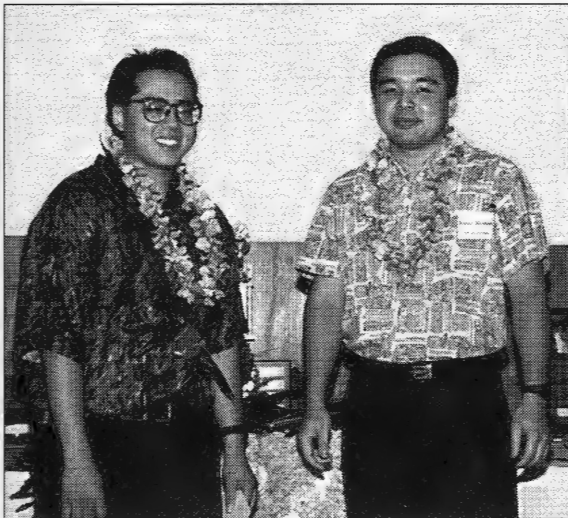
Nominees for Outstanding Food Service Student: Back: Wanyi Tang (1993 Winner), Marie Teves, Cherylun Chun, Ann McKeon, and Leonard Wong. Front : Daniel Wetter and Keane Yorita.

SCHOLARSHIPS . . .

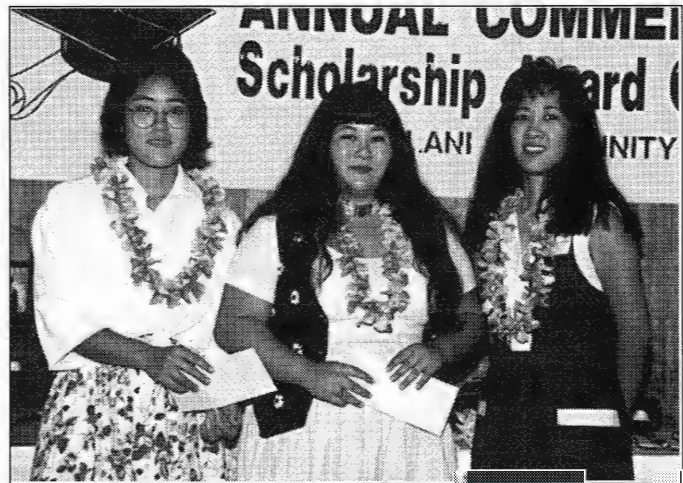
A helping hand to ensure success

Due to the generosity of special local associations and leading companies, Kapi'olani's Food Service and Hospitality Education department is able to offer over \$20,000.00 worth of scholarships to deserving students each year. For the 1994 / 1995 year, scholarships were awarded at the department's own Commencement Exercises and Scholarship and Awards Ceremony held on campus on Friday, May 6, 1994.

A warm mahalo to our donors for your generous gifts, and for believing in our students—your future leaders!



A.H. Hanson Sales, Ltd. scholarship recipient Jonathon Hirashima, and Rodney Hirokane of A.H. Hanson Sales, Ltd. Missing recipient is Jess Ledesma.



D & S Commercial Service, Inc. scholarship recipients Norene Cabildo, and Elizabeth Kozuki, with Kathleen Kawahara of D & S Commercial Service, Inc.



ACF JR Chapter Members Anthony Liu, Patrick Brown, and Cathleen Ishizu, receive books from Patricia Salvador of ACF Chefs de Cuisine.



ACF Chefs de Cuisine scholarship recipient Anthony Liu, and Patricia Salvador, President of ACF Chefs de Cuisine and KCC Food Service Lecturer.

**FOOD SERVICE & HOSPITALITY EDUCATION DEPT.
ANNUAL COMMENCEMENT
Scholarship Award Ceremonies**



Lyle Guslander Foundation scholarship recipients Akitoshi Kalawe, Leo Cullen, Sandra Cassil, Ryan Blanchard, and Rayburn Abenes with Instructor/Graduation Banquet Chair, Ron Umehira. Missing recipient is Kainoa Kennedy, of Lōnaʻi



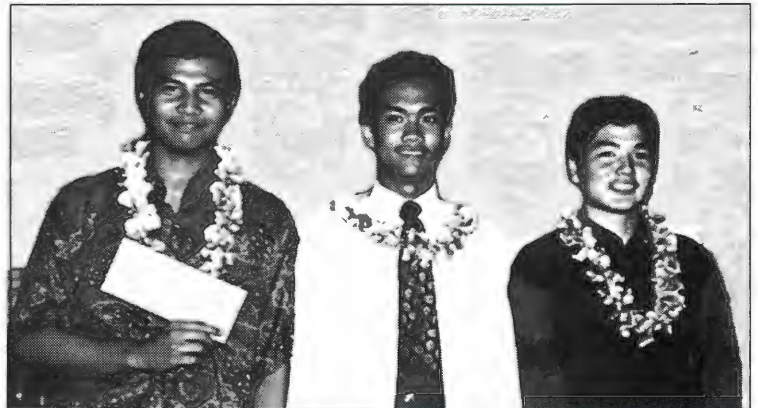
H&W Foods scholarship recipient Edwina Spallone.



Hans Weiler Foods scholarship recipients Conrad Aquino, Shook Mee Yap, and Robin Jacobs, with Hans Weiler of Hans Weiler Foods.



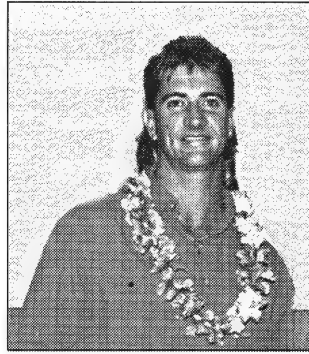
Hawai'i School Food Service Association scholarship recipients Shawn Fonseca, and Bonnie Lee, with Nancy Miura of Hawaii School Food Service Association. Missing recipients are Christine Amina, Brandi Lindsey, and Grace Uyeoka.



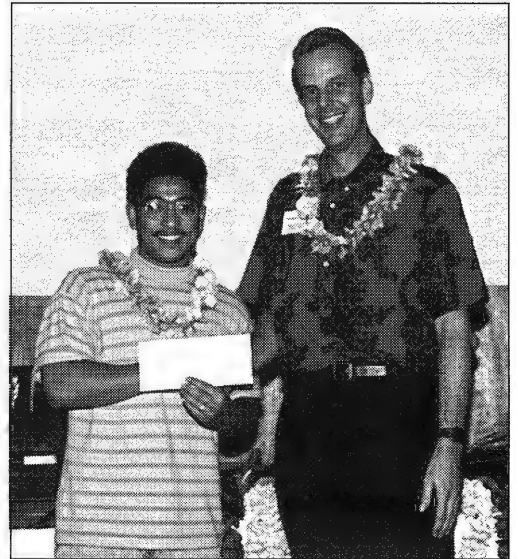
Hawaiian Electric Company scholarship recipients Jimmy Ayento, Jesus Guittap (both 1994 graduates of Farrington High School), and Ricky Uyeno, a former McKinley High School graduate.



HFM First in Foods scholarship recipient Vincent Hill, with Erich Schweigert, of HFM First in Foods.



Fred's Produce scholarship recipient Michael Benson.



Hilton Hawai'ian Village scholarship recipient Edward Perez, with Michael Duncan of Hilton Hawaiian Village. Missing recipient is Dana Okudara.



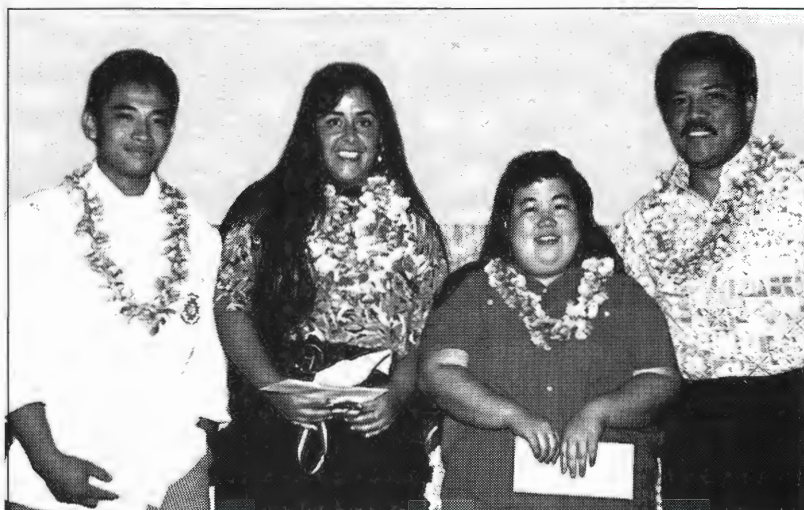
Hyatt Regency Waikiki scholarship recipient Marie Teves.



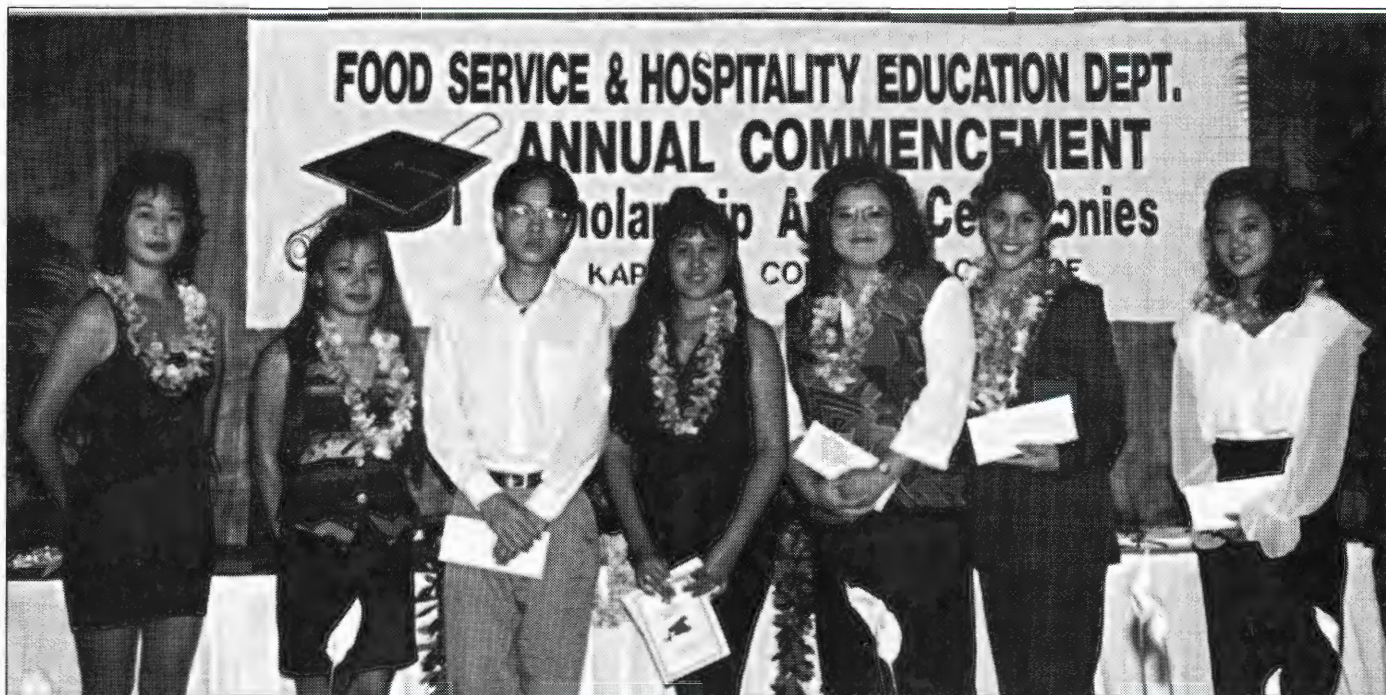
International Food Service Executives Association scholarship recipients Christian Schneider, Arvi Vizcarra, Garret Fajeda, Julie Wong, and Samuel Gairan, with Gilbert Ammons of IFSEA.



Kahala Hilton Hotel scholarship recipient **John Estrella**, with **Gaylynn Sakuda** of the Kahala Hilton Hotel.



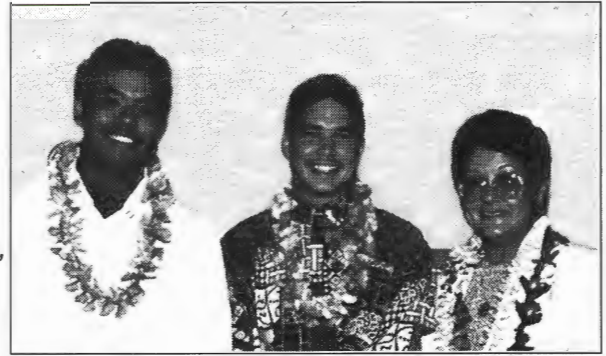
King Food Service scholarship recipients **Sam Gaoiran**, **Julie Wong**, and **Rae Suzuki**, with **Del Gandia** of King Food Service. Missing recipient is **Lance Kosaka** who was the Spring 19943 intern at the Lodge at Koele on Lona'i.



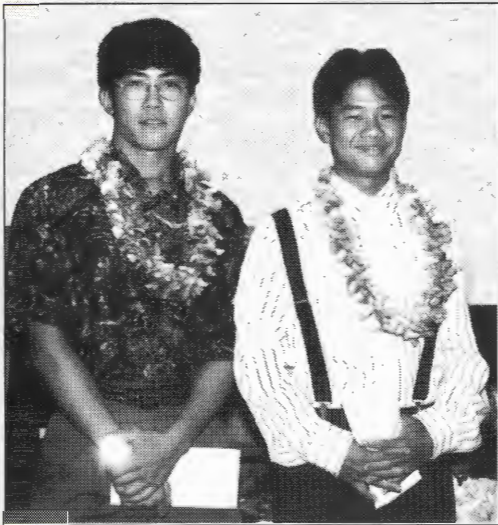
Outrigger Hotels in Hawaii - Estelle Louise Kelley scholarship recipients **Michelle Yokoyama**, **Arvi Vizcarra**, **Bin Shen** (1994 Moanalua High School graduate), **Christina Dumancas** (1994 Wainae High School graduate), **Sheryl-Ann Will**, **Jennifer Gama**, and **Julie Fujikawa**. Missing recipients are **Dorethea Fikani**, **Frederick Johnson**, **George Narciso**, and **Aaron Ornellas**.



Malolo Beverages & Supplies scholarship recipient Jason Bringas, with Leslie Inouye of Malolo Beverages & Supplies. Bringas is a 1994 Farrington High School graduate.



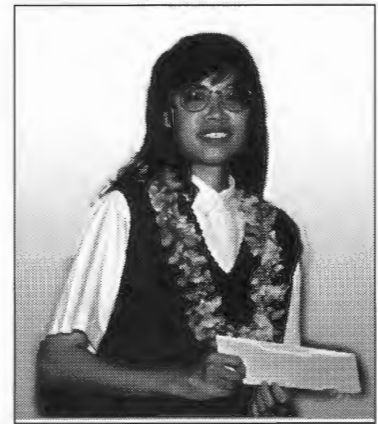
Alan Wong, Hawaii Regional Chef scholarship recipients Onofre Quiton, and Darrin Belaski, both 1994 graduates from Farrington High School, with Chairperson, Gladys Sato.



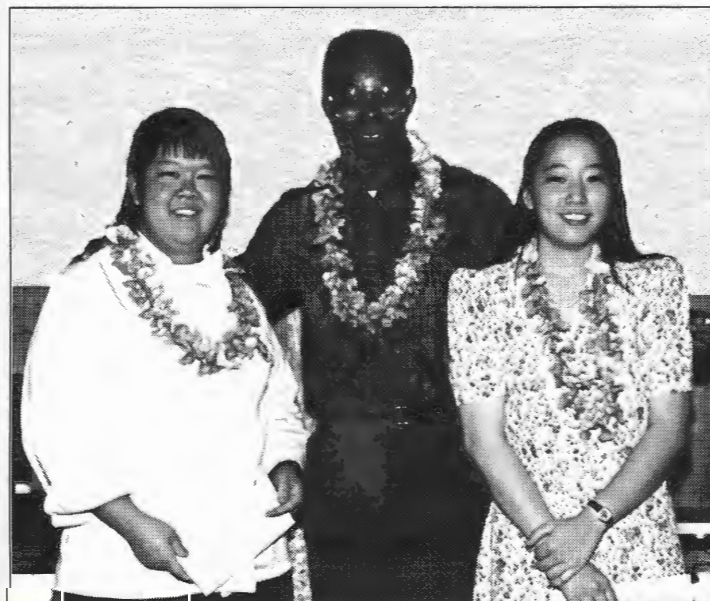
National Association of Catering Executives scholarship recipients Richard Han, and Anthony Liu.



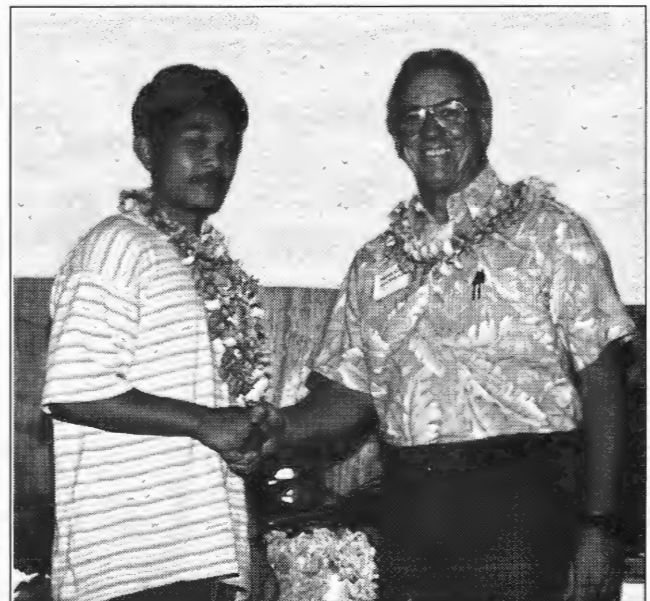
Y.Hata & Co. scholarship recipient Shawn Fonseca



State French Fry scholarship recipient Lency Yuen.



Rotary Club of Kapaa scholarship recipients Cherylun Chun, and Joy Yoshiki, with Leon Richards (center), Dean of Instruction at KCC.



Snow White Linen scholarship recipient Ariel Alcasid, a 1994 Kaimuki High School graduate, with Patrick Greene of Snow White Linen.

Advisory Board

Food Service

Marsha Azuma, Director of Human Resources, Otaka, Inc.

Scott Carter, Dietary Consultant

Vital Demonti, Food and Beverage Manager, Hano Hano Room, Sheraton Waikiki

Samuel Favella, Chef Garde Manger, Hilton Hawaiian Village

Dominique Jamain, Executive Chef, Kahala Hilton Hotel

Eugene Kaneshiro, Director, Hawai'i School Food Service Association

Nathan Kina, Executive Chef, Outrigger Prince Kuhio

Cheryl Kincaid, Coordinator, H.A.R.I.E.T.T. Training Office

Stephanie Koga, School Food Service Manager, Maemae Elementary School

Cherlyn Logan, Director of Human Resources, Hilton Hawaiian Village

Donna Matsufuru, Supervisor, Hawai'i School Food Service Association

George Mavrothalassitis, Executive Chef, Halekulani Hotel

Conrad Nonaka, Director of Food and Beverage, Royal Hawai'ian Hotel

Gale O'Malley, Executive Pastry Chef, Hilton Hawaiian Village

Gaylynne Sakuda, Director of Personnel, Kahala Hilton Hotel

Franz Shaier, Executive Pastry Chef, Halekulani Hotel

William Trask, Executive Chef, Ilikai Hotel Nikko Waikiki

Guido Ulmann, Executive Chef, Hilton Hawai'ian Village

Jane Umeda, Director of Dietary Services, Kuakini Medical Center

Linda Uyehara, Voc-Tech Educational Coordinator, Farrington High School

Sharen Wago, Director of Personnel, Hyatt Regency Waikiki

Charijeane Watanabe, Account Executive, Hawai'i Baking Company

Max Wilhelm, Instructor, University of Hawai'i at Manoa-Travel Industry Management Program

ACKNOWLEDGEMENTS

Production:

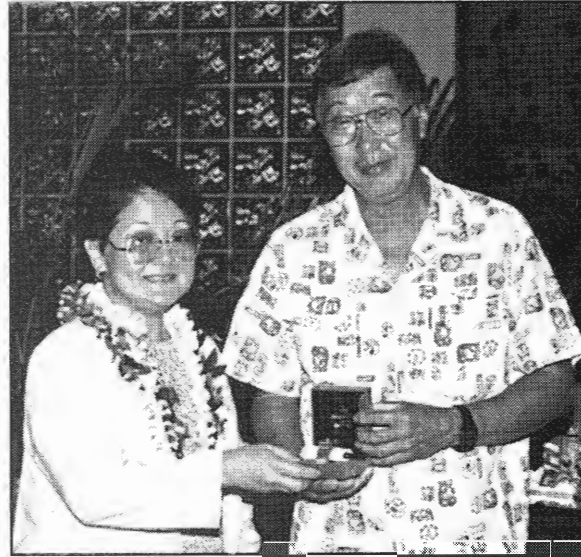
Winifred Au

Christopher Mok

Bryan Sekiguchi

Lori Yonemori, Editor

Moriso Teraoka, Photographer



Chairperson Gladys Sato presents Moriso Teraoka with an award for distinguished service to the program.

ENROLLMENT INFORMATION

The Food Service and Hospitality Education Department accepts students for the Fall (application deadline: July 1st) and Spring (application deadline: November 15) semesters.

We look forward to welcoming you into our program! For further information on our programs, please contact Lori Yonemori, Counselor, 734-9466.



Food Service Student Robert Yuen prepares an entree for the Ohelo dining room.

Published by the Kapi'olani Community College Board of Student Publications
3404 Diamond Head Road, Honolulu, Hawai'i 96816