



American Culinary Federation
Kona-Kohala Chefs Association

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MISSION STATEMENT: The ACF Kona Kohala Chapter Chefs Association are industry leaders committed to culinary enrichments through professional development and supporting education in our community.

Christmas with the Chefs Awards Scholarships, Appreciation Certificates



KAILUA-KONA, HAWAII ISLAND—The ACF Kona Kohala Chefs Association awarded seven scholarships to culinary students from Hawaii community College-Palamananui at the 2018 Christmas with the Chefs gala. It was held on the grounds of Courtyard King Kamehameha's Kona Beach Hotel to a sell-out crowd.

Marking its 30th anniversary year, Christmas with the Chefs also honored long-time participants with certificates of appreciation. Those recognized for three decades of support included event founder **Jean Hull**, pastry chef/artist **Suzanne Bearth**, **Lyman Medeiros**, **Paradise Beverage**, **Young's Market**.



Also recognized was **Nancy Edney** of Tropical Dreams Ice Cream, 20 years and **Patti Kimball**, 15 years, the ACF Kona Kohala Chefs Association scholarship chairperson.



The annual event has two goals to further West Hawai'i's culinary industry. First, it raises monies to fund scholarships for culinary students attending Hawai'i Community College—Palamananui and local high schoolers wishing to enter culinary school for the first time.

“These scholarships aid students completing their two-year AAS culinary degree, while preparing them for gainful employment in the workforce,” explains Hull. Scholarships can also assist professional culinarians wanting to further their education. Event proceeds and sponsors fund the scholarships.”

Second, the event's silent auction is a benefit for the HCC-Palamananui culinary program through the ACF Kona Kohala Chefs and Jean Hull Endowment fund. The fund, set up in 2015, finances guest speakers, travel to student competitions and purchase of the latest culinary equipment and supplies.

To date, Christmas with the Chefs has awarded \$900,000 in total funds. Mark your calendar for next year's 31st benefit on Saturday, Dec. 7, 2019.



From left to right: Patti Kimball; George Vichadach Chotikawan; Thomas Elarco; Lily Frazier; Larriane Daine Lagpacan; Alice Petriyenko; Deanna Marks; Alma Gorali; Palamanui Culinary Program Coordinator Paul Heerlein



Scholarship recipients with Patti Kimball from left; Alma Gorali ; George Vichadach Chotikawan and Alice Petriyenko

On November 11, the Kona Coffee Cultural Festival Recipe Contest was held at the HCC-Palamanui campus for the first time. Culinary students had the opportunity to participate in the competition entering either in the savory or desert category.



Students at the Kona Coffee Festival competition with their respective wins in savory and sweet categories. From left to right: Patrick Belanio; Lily Frazier; Thomas Elarco; Larriane Daine Lagpacan; Tanner "Kai" Legler; Alice Petriyenko

Back on September 29th. of 2018, culinary arts students from both the HCC East and West Hawaii campuses came together to participate and help at the annual "Taste of the Range" event that was held at the Mana Christian Ohana Hall in Weimea. This event, as all the others are great learning experiences for students to work alongside Big Island Chef's and get the opportunity to network with peers and industry professional alike.



First year culinary students from Palamanui campus at the “Taste of the Range” event with their instructor from left to right: Deanna Marks; Blossom Kuanoni; Tanner “Kai” Legler; Chef Instructor Kerstin Pfeiffer; George Vichadach Chotikawan; Alison Tobias; Sara Miki

To kick off the new year the HCEF (Hawaii Culinary Education Foundation) sponsored the visit of a guest Chef from Oahu. On January 16th Chef Robynne Maii of Fete restaurant visited the culinary students at Palamanui to show them fish fabrication on Kampachi and about the versatility of product. Students had the opportunity to get a hands on experience on breaking down the fish and creating 6 different simple yet tasty dishes. In collaboration students from Kealakehe and Konawaena High schools were teamed up with the culinary students to work together.



Chef Robynne Mai in center with Palamanui culinary students, high school students and their instructors, photo credit of HCEF

In other news from the Culinary Arts Program: For the first time second year culinary students have the opportunity to take an optional competition class to prepare for the Chocolate Festival dessert competition coming up in April. This class has been made possible by the continued support of the ACF and its members, and of course Mrs. Jean Hulls tireless efforts to support our students.

ACF President’s Ball is Saturday, January 26, 2019 at 6:00 at Meridia Restaurant at the Westin Hapuna Beach. It will be a four course dinner, \$70 per person, includes two glasses of wine or beer.

Sunset no host cocktails at 5:30.

- RSVP to Jean Hull at jeanhull@hawaii.rr.com, or call: 989-6798.

We have four new chefs on the Kona-Kohala Coast:

1. Daylight Mind: Chef Devin Lowder:

Chef Devin Lowder is a 1989 graduate of New England Culinary Institute and master of Charcuterie, which is the culinary art of salting, smoking, and curing meats. In the past he acted as the President of the ACF-Kona Kohala Chapter and also served on the Advisory Committee for the West Hawaii Culinary Program.

He owns and operates the “When Pigs Fly” Charcuterie Company and recently has teamed with Chef David Daley at Kiawe Smokehouse at Daylight Mind bringing a newly innovated BBQ menu concept to Kailua- Kona residents.

2. Hilton: Executive Chef:Arnaud Masset

Chef Arnaud Massett is Hilton Waikoloa’s newest Executive Chef. He graduated from the Ferrandi school of Culinary Arts in Paris, which was founded 1920. In his 28 years of culinary experience he has worked in resorts such as the Red Rock Casino Resort and Spa, Mandalay Resort and Casino, and Aerole Fine dining by Charlie Palmer.

3. Chef de Cuisine: Nui Italian: Gino Cipriano

Chef Gino Cipriano was recently appointed to Hilton Waikoloa chef de Cuisine of Nui Italian. The restaurant recently opened and offers Italian dishes using fresh and local ingredients.

He has 25 years of culinary experience, working at many resorts in locales such as Venice, Rome, Paris, and Miami just to name a few. He has earned the AAA Four Diamond award for his leadership as the Executive Chef for ClubCorp in North Carolina.

4. Fairmont Orchid: Executive Chef David Viviano

Chef David Viviano is the most recent Executive Chef at the Fairmont Orchid. He previously led the culinary team at the Eau Palm Beach Resort & Spa, which is a AAA Five Diamond and Forbes five star resort.

His more than 20 years of culinary carrier experiences include the Executive Chef position at the Montage Kapalua Bay in Maui; Chef de cuisine of F&B at the St. Regis Aspen Resort and Spa, as well as working with a number of the Westin Hotels and Resorts.