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[Chapter HI043]

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.

President's Ball 2019

The Kona Kohala chapters ACF calendar of events for the year 2019 kicked off with our annual president's ball on January 26th. at the newly remodeled Westin Hapuna Prince hotel's signature restaurant Meridia. Incidentally Meridia was honored with this year's restaurant of the year award voted by ACF members. The title of chef of the year fell to Chef Peter Abarcar, Executive Chef of the Westin Hapuna Beach hotel. Culinary student Thomas Elarco was awarded student culinarian of the year. Current Chapter president Chef Patti Kimball received the Member of the Year



award and President's Medallion for her tireless hard work to support everything culinary.



Chef Patti Kimball & Chef Clayton Arakawa



Chef Clayton Arakawa, Thomas Elarco, Chef Instructor Paul Heerlein, Chef Peter Abarcar

Board Positions for 2019-2020

President: Patti Kimball

Past President: Clayton Arakawa

Vice President: Peter Abarcar

Treasurer: Rachel Ogasawara

Secretary: Shelly Aina

Corresponding Secretary: Kerstin Pfeiffer

Member at Large: Jean Marc Heim

Member at Large: Jean Hull

Member at Large: Daniel Sampson

Certification Chair: Paul Heerlein

The ACF Honors Chef Jean Marc Heim & Chef Daniel Thiebaut for their 25 years of dedicated support of our island culinary community at the March 19th. meeting hosted by Chef Rio Miceli, executive Chef of Mauna Kea Beach Hotel.



From left to right: Chef Daniel Thiebaut & Chef Jean Marc Heim

These two dynamic chefs represented at the annual Keiki fest on April 13th 2019 at Parker Ranch Center, Waimea.

Palamanui Campus Culinary Updates

College and Career Summit

On March 15th. the DOE of West Hawaii partnered with the UH West Hawaii Community College to bring 600 eager High School students to visit and experience a day on Palamanui Campus. During the day the visiting students had the opportunity to learn about careers and higher education in our community. The culinary program's first year students prepared 600 grab and go lunch bags containing a sandwich, fruit, cookies and bottled water to feed the hungry students throughout their long day. The students also had the chance to see the kitchen facilities while picking up their

lunch. ACF members Nancy Ginter-Miller, Simone White, Chef Mark Johnson, and current ACF president Chef Patti Kimball came to assist and made it a great team building day.

Chamber Of Commerce @ Palamanui

The Kona-Kohala Chamber of Commerce regularly hosts an after hours event to bring together community leaders and businesses. On April 17th. they hosted their Kuleana Green Business Fair on Palamanui campus from 5 - 7pm. It was the honor of the first year culinary students to strut their stuff and provide the pupus and refreshments for the event.



From left to right: George Chotikawan, Alison Tobias, Chef Instructor Kerstin Pfeiffer, Chef Cathy Harlan, ACF chapter president Chef Patti Kimball, Jordan Foote, Blossom Kuanoni, Tanner "Kai" Legler

Hilo Classic (By Daine Lagpagan)

The Hilo Classic is a competition for students to showcase their skills and has been held on Hilo's community college campus for the last 21 years. The goal of the competition is to guide and promote growth in the culinary profession with special attention, and modern culinary development; ability, practicality, nutrition, economy, presentation, creativity, workmanship (skill), and concept (composition).

The competition has 7 categories (Category A to G); Cooking (Hot food displayed cold), Cookery (Hot food displayed cold), Pastry/Confectionery, Patisserie Artistic Showpiece, Buffet Artistic Showpiece. Only Chef Paul's second year students could enter. This year there were three teams in different categories. One of the teams created a five course display, the second team made an hors d'oeuvre platter, and the



D'Oeuvre Platter by Lily Frazier, Thomas Elarco, and Alma Gorali - Third Place

third focused on a Patisserie Artistic Showpiece. Two of the student teams placed second and third Hors

respectively in the competition, which made Chef Paul very proud. Daine Lagpagan, one of the competing students relayed their thoughts about the competition, "It was a very stressful competition with many changes to our first menu draft compared to our final draft. There were so many ups and downs to it, but at the end, I learned so many things and would participate again if I could. Precision was very important, and having the thought of wanting it to be perfect is not only a challenge to the group but to myself. Chef Paul supported us one hundred percent throughout the preparations until the day of the competition".



Petriyenko, Daine Lagpagan, and Patrick Belanio - Second Place

Overall, each student learned a skill or skills in this competition that they will use in the real world.



Chef Paul standing proudly with his winning students.

Konawaena Middle School Career Day (By Daine Lagpagan)

Daine was invited by her former teacher, Mrs. Singson to prepare a presentation for their Career Day about the culinary industry since the kids were intrigued and what it's about. Daine and Chef Cathy Harlan presented to at least one hundred middle schoolers; about what is a chef, expectations in the kitchen, the differences between school and the culinary industry. Shared her experiences in extra curricular activities, competitions, and workshops. Overall, the students became intrigued and in hoping to become chefs in the future.



Daine Lagpagan and Chef Cathy Harlan at Konawaena Middle School.

ACF Accreditation

The culinary programs at both the Hilo campus, serving the East Hawaii community, and the Palamanui campus, serving the West Hawaii community, received the ACF accreditation team at the beginning of April. The accreditation is a process to evaluate and accredit the culinary programs. This rigorous evaluation is conducted at regular intervals to ensure the highest quality of education is offered to students in alignment with ACF nationally recognized standards of excellence. To start off the visit an informal reception was held on campus at which light pupus and refreshments were served. Many of our chapter and community members came to support us for this. As a matter of fact, one of the program strengths listed in their final report highlights the strong support the ACF Kona Kohala chapter has provided to the program in the form of scholarships, time and product donation, and the many opportunities for students to participate and learn during community events. Our program at Palamanui received a five year accreditation and was praised for it's excellent facilities and dedicated instructors.



Palamanui Culinary Students with Instructors Chef Kerstin Pfeiffer, Chef Cathy Harlan and Program Coordinator Chef Paul Heerlein CCE, CCC

Chocolate Festival (By Lily Frazier)

Every year the chocolate festival brings together chocolate enthusiast and food lovers alike. This year was no different and the 8th annual weekend of festivities were kicked off with the student plated dessert competition on Friday April 26th.

Seven total teams competed, including three teams from Palamanui, and four teams from Maui's community college culinary program. Students were challenged to make a plated dessert in just four hours that showed off many different skills learned from the classes they had taken in school. As reported before for the first time the second year culinary students had the opportunity to take an optional competition class to prepare them. This class was made possible by the continued support of the ACF and its members. Most notably three mentor chefs generously dedicated their own time each Monday for several months to coach and help the students develop their dessert. Their mentor chefs, Executive Pastry Chef Kalani Garcia of the Four Seasons resort; Executive Pastry Chef Daniel Sampson of the Fairmont Orchid, and Executive Pastry Chef and owner of Desserts Hawaii, Steven Arakak devoted their time to help guide the students to success.



Chef Fernand and Mentor Chef Executive Pastry Chef Daniel Sampson with Competing Culinary Students

In total there were 15 sessions where the students went over the competition rubric, decided what they wanted to make, and used their mentor's feedback to build onto the dish in order to wow the judges. Lily Frazier stated "Our mentors helped us gain confidence for the competition and to not be so nervous. We perfected our recipes and performed numerous time trials to make sure the dish will be executed in time." Lily and her partner, Thomas Elarco finished their dish on time and were awarded third place at the gala on April 27th.



The Plated Dessert that Earned Lily Frasier and Thomas Elarco Third Place

The gala event , which took place on Saturday evening April the 27th. at the Westin Hapuna Beach Hotel Ballroom, benefits five local non profits along with Hawaii cacao farmers. One of the beneficiaries of the event is the ACF Kona Kohala Chapter. This years theme for the event was" Opposites Attract, Black and White Fusion"



Students at the Chocolate Festival Gala with their Chef Mentors.



Chapter President Chef Patti Kimball Receiving the Donation from
Cacao Association President and Owner of The Cocoa Outlet Farsheed Bonakdar

Graduation May 2019



The 2019 Graduates: Front Alice Petriyenko, Daine Lagpacan, Thomas Elarco, Lily Frazier; Back: Caleyanne Borengasser, Patrick Belanio, Kory Urada (not pictured Angeli Aoki)

Eight students graduated in May 2019. They are currently pursuing their passions for culinary and are placed in a variety of working environments. Larrienne Daine Lagpacan works at Fairmont Orchid as a Pastry Cook 4 at In-Room Dining, Luana Lounge, Binchotan, and Browns. Thomas Elarco also works at Fairmont Orchid Brown's Beach House as one of the line

cooks for dinner service. Lily Frazier works at Four Seasons as a Pastry Cook 4 on the line at Ulu's during dinner service, as well as Cocoa Outlet as a chocolate enrober. Alice Petriyenko works at a French bakery in downtown Portland, Oregon, where she bakes fresh bread daily, such as Baguettes, Fucell, and Bangna. Patrick Belanio works at Broke Da Mouth Grindz as a cook. Kory Urada works at Umekes as a cook 2. Angeli Aoki works at Laulima Food Patch at the front of the house. Caleyanne Borengasser works at Jackie Rey's in Kona. Graduation was both an exciting, yet sad time for the students. Everyone was eager to start their careers and learn more about the industry, but we knew we would miss working with our classmates and instructors at Pālamanui.

Fall 2019 Scholarship Recipients

Thanks to the continued support of the ACF and it's members seven lucky students received scholarships for the fall semester. Two of the students received continuing education scholarships and are second year students. In addition four incoming students received the ACF discovery scholarship for their first semester of school. One student received a scholarship generously provided by the Rotary Club of Kona.



From Left: Blossom Kuanoni, George Chotikawan, Kamaile Gusman, Annie Skilling In Back: Chayenne Debina, Elijah Stegehuis (not pictured Carl Akina)

Update For ACF Members: Office Max Discount Cards

In the past the ACF would send laminated Office Max discount cards to its new members. This is no longer the case. New members and existing members can go the ACF website (link provided below) download and print their cards directly and Office Max will then laminate them for free.

You can access the new card from the following site.

https://www.acfchefs.org/download/documents/Portals/Members/office_depot_discount_card.pdf

The discounts provided are based on the item(s) purchased and are not related to the level of membership, or officer status within the organization. One card fits all.

ACF Certifications

For anyone interested in working toward an ACF certification please visit the link below for detailed information. Chef Paul Heerlein is also available to answer questions as the certification committee head.

<https://www.acfchefs.org/ACF/Certify/ACF/Certify/>

Upcoming Events!

2019 Kona Coffee Festival, November 3rd.

This will be the 49th annual Kona Coffee Cultural Festival which will run from November 1 -10.

Last year marked the first year the recipe competition was held at Palamanui. This year it will once again be held on Palamanui campus. Professional Chef's are encouraged to enter in either the savory or sweet division. Both categories offer a \$500 cash prize.

November 8th. ACF Luncheon Meeting

The next ACF luncheon meeting will be held on Palamanui campus on November 8th., giving the second year culinary students the opportunity to show off their skills.

GEMS: (Girls Exploring Math and Science) in Partnership with Chef and The Child

On December 10th. the Chef and The Child program, which was started by Jean Hull many years ago, is a nutritional awareness program that focuses on the importance of a nutritious diet aimed at achieving good health and proper growth for children. This year fifth grade girls will gather at the Courtyard King Kamehameha Hotel and Simone White and Chef Patti Kimball will be preparing a healthy stir fry in addition to leading a fun food science project.

Christmas With The Chefs

The 31st. annual Christmas with the Chefs will once again be held at the Courtyard King Kamehameha's Kona Beach Hotel. The event will be on Saturday December 7th starting at 5:30 pm. The event will feature many delectable tasting stations, beer and wine, live music, and a silent auction all benefitting culinary scholarships.

9th. Annual Chocolate Festival

Looking toward the upcoming year 2020 the annual Chocolate Festival will be held May 1-2

FALL NEWSLETTER COMING NOVEMBER 2019!!!

If anyone has contributions to the upcoming newsletters please e-mail me directly at k.pfeiffer@hawaii.edu or chefpfeiffer@gmail.com