THE CULINARY INSTITUTE OF THE PACIFIC AT DIAMOND HEAD
To build a world-class institute that sets a new standard for culinary education

To give Hawaii’s students the opportunity to expand their knowledge and experience

To contribute to a strong and viable workforce for Hawaii’s future

To blend state-of-the-art technology with cuisines from the east and west
A LEGACY OF ACHIEVEMENT

- Technical School to Community College in 1965
- Modest beginnings over 45 years ago
- Ala Wai Community Club House First Training site on Oahu
- Move from Pensacola to Diamond Head
Culinary Training Today

- Certificates, Associate in Science degrees, Continuing Education
- Six Culinary Program American Culinary Federation Accreditation
- Local, national, & international recognition
- Distinguished alumni: Alan Wong, Sam Choy, Russell Siu
Culinary Training Tomorrow

- Bachelor of Applied Science with a concentration in Culinary Management – writing, critical thinking and reasoning, info tech, management, business law and ethics. Prep students for leadership roles in hospitality and restaurant industries.


- Short-Term Professional Courses – continuing education for working professionals to sharpen their culinary and business skills.
• 7.8 acres on the slopes of Diamond Head, site of the former Cannon Club

• 43,000 square feet, Silver LEED Certificate Green Building Rating System facility

• Advanced Asian culinary lab, competition amphitheater, signature restaurant, Advanced baking and patisserie lab, classrooms, imu pit, themed garden plots and other features
COMPETITION-DEMONSTRATION AUDITORIUM & SUPPORT KITCHEN
ARTISANAL BAKING LAB
Benefits to Students

- Opportunity to train at a world-class culinary institute in Hawai‘i
- Accessible and affordable education
- World-class faculty
- World-class guest chefs
- Competitive advantage
Diverse Reasons for Support

- Honorary chairs Roy Yamaguchi and Alan Wong
- Workforce development
- Opportunity for higher education
- Culinary tourism
- Growing trend in culinary arts
- Unique focus on Asian Pacific cuisine
- Wide-range participation by government, business, HRA, HHLA and community
Projected Design/Build Timeline

June 2008 – November 2010  Building Design

June 2008– 2011  Permits and Entitlements
Environmental Assessment
Planned Review Use Permit
Special Management District Permit
Diamond Head Scenic District Permit
DLNR approval

Fall 2012  Project bid for Construction

Spring 2013  Estimated Groundbreaking
• The goal: $32.5 million
  $10 million G.O. Bond
  $10 million Floating Revenue Bond
  $5 million grant received from the Conrad N. Hilton Foundation
  $2.4 million US Commerce EDA grant
  $3.6 million from other sources

• Friend-raising builds a sustainable network of supporters

• Restaurant Week Hawaii = fund-raising + friend-raising
WE APPRECIATE YOUR PARTICIPATION AND SUPPORT

THANK YOU