



Gallivanting Gastronomes

IT'S ALL ABOUT YOU! HAVE YOU EVER VISITED A CHAÎNE ESTABLISHMENT DURING YOUR TRAVELS? DO YOU HAVE TALES OF DERRING-DO WITH BAILLIAGE BUDDIES? HAVE YOU RECENTLY EXPLORED AN EXOTIC DESTINATION WITH COMRADELY CONFRÈRES? INQUIRING MINDS WANT TO KNOW THE DEETS. RECAP YOUR ADVENTURES IN 250 TO 500 WORDS, INCLUDE A FEW PHOTOS (IN FRONT OF A CHAÎNE PLAQUE WOULD BE TERRIFIC), SEND IT TO THE PUBLISHER, AND WE'LL FEATURE YOU HERE. WE MAY NOT BE TOWN AND COUNTRY... BUT WE'RE CLOSE.

Honolulu Team Named American Culinary Federation's Student Champions

By Frank Leake, CCC, CCE, *Honolulu Chef Rôtisseur*

After eight months of practice, and with only a 0.09 percent lead, six American Culinary Federation student-members from Honolulu—otherwise known as “Team Hawaii”—were named the 2009 ACF National Student Champions on July 14 in Orlando. Each student came home with a gold medal.

It was the first time that a team from Hawaii had made it to the national level of the competition. “Team Hawaii” was comprised of Anna Hirono, Keaka Lee, Tate Nakano-Edwards, San Shoppell, Rena Suzuki, and Ken Yi. All attend Kapi’olani Community College and are student-culinarian members of Honolulu’s Chefs de Cuisine Association. Honolulu Chef Rôtisseur Frank Leake, CCC, CCE, and Chef Alan Tsuchiyama served as team coaches and managers.

In this national competition, each student team was required to prepare a four-course signature menu, with twenty-four portions of each course. The teams had three hours and twenty minutes to prep and cook and forty minutes to plate and serve. In addition, two thirty-minute windows were allotted for setup and cleanup.

The AFC Student Team Championship program is designed to raise standards of culinary excellence and professionalism among students, to create educational opportunities, to promote camaraderie, and to serve as a staging area for research and development of culinary concepts.

“We have had an incredible journey. It is still just unbelievable,” remarked Chef Leake, following the President’s Grand Ball, during which the team’s victory was announced. “The tagline now is, ‘What does the national student team do after they win the title?’ The answer is, they go to Disney World! Team Hawaii went to Epcot the following day for lunch, hosted by Jerome Bocuse, son of Chef Paul Bocuse.”

With this national title, history has been made in Hawaii. It created a wave of success that these students, the state, and the entire western region will be riding for a long time. During the event, the students on Team Hawaii frequently passed a sign outside of their hotel that read, “Dreams Can Come True.” They certainly have. ☑



1 Team coach Honolulu Chef Rôtisseur Frank Leake, CCC, CCE. **2** Team Hawaii. **3** Anna Hirono, Ken Yi, Rena Suzuki, Tate Nakano-Edwards, Keaka Lee, team coach Honolulu Chef Rôtisseur Frank Leake, CCC, CCE, Kapi’olani Community College Dean of Culinary Arts Carol Hoshiko, San Shoppell and Honolulu Bailli Garrett Saikley.

TURNING SPILT