



UNIVERSITY of HAWAII®

MAUI COLLEGE

FOR IMMEDIATE RELEASE

MEDIA CONTACT: Kristin Hettermann, Maui Culinary Academy

MOBILE: 808-205-4767

EMAIL: Kristin@gracedelivers.com

Maui Culinary Academy's 15th Annual Noble Chef "A Food Affair" Event Announced

Maui's premier food and wine event to support culinary education, The Noble Chef will feature the talented students and faculty of Maui Culinary Academy working alongside local celebrity chefs in a mentorship-aligned fundraising gala.

When: Saturday, October 22, 2011

Reception 5:30 pm - Dinner 7:00 pm - Dessert Extravaganza 8:30 pm

Where: Fairmont Kea Lani, Wailea, Maui, Hawai'i

Hosted by: The University of Hawai'i Maui College is honored to host this prestigious event, highlighting the talents of students and faculty at Maui Culinary Academy while raising funds for scholarships, staff development and expansion of the culinary arts program.

Details: For fifteen years running, the Noble Chef has attracted over three hundred food lovers who lend support to Maui Culinary Academy's student scholarships and programs. But raising funds is only one aspect of this highly anticipated event -- it also serves as an ideal training ground for Maui's burgeoning chefs and highlights the impressive talents of MCA faculty and students.

Many of Maui's top chefs will present a specially created appetizer for the cocktail reception. Prior to the event, students will work side-by-side with the chefs for hands-on training and mentorship. Being involved in the process -- from developing a menu item through the delivery of world-class cuisine -- prepares Maui culinary students for their transformation into the next generation of professional chefs.

After sampling the appetizers, guests can cast their vote for their favorite appetizer and the winning celebrity chef team will be recognized on stage! A multi-course sit-down dinner will follow, prepared and served by the Maui Culinary Academy faculty and students.

Reception/Student Mentorship Chefs:

Vincent DeRosa: Picasso's Café - Bakery - Catering Company

Samuel Faggetti: Four Seasons Resort Maui at Wailea

Ryan Ferguson: TS Restaurants

Lyndon Honda: Maui Brewing Company

James McDonald: I'o, Pacifico, Feast at Lele

Peleg Miron: Spago

Sheldon Simeon: Star Noodle

Ryan Urig: Ritz Carlton Kapalua

(continued page 2)

Dinner by MCA Chefs:

MCA Chefs Jake Belmonte & Craig Omori, Tom Lelli & Kyle Kawakami

Dessert Extravaganza:

Celebrity Chef Stanton Ho with MCA Chefs Teresa Shurilla & Chelsie Higgins

Young's Market Co. of Hawaii will be pairing the reception and dinner courses with specially selected fine wines, and guests will enjoy engaging with the students and learning more about the food and wine pairings. Ocean Vodka will be presenting a specialty martini bar!

An exciting live and silent auction will feature hand-selected packages that highlight wonderful culinary experiences paired with unique settings from around Maui...including chef's dinners from the top chefs on the island, luxury accommodations, home dinner parties, sailing adventures and more.

Proceeds Benefit:

The Noble Chef is Maui Culinary Academy's largest annual fundraiser, with proceeds directly supporting culinary education and student career advancement and community service. Proceeds are allocated toward student scholarships, student field experiences and internships, student culinary competitions, program enrichment and enhancement, and professional development for culinary faculty.

This year, Maui Culinary Academy awarded over \$30,000 in Noble Chef Scholarships to 20 current and future MCA culinarians. Due to the generous support of committee members and donors at the 2009 and 2010 Noble Chef Event, MCA was able to establish an endowment fund. Earnings from this invested fund will be used to provide scholarships to future culinary students. Funds raised at Noble Chef 2011 will go towards the Noble Chef Endowment with the intention that this fund continue and grow in perpetuity. The endowment will insure that some of Maui's brightest students will be able to experience the premier culinary education provided by Maui Culinary Academy.

Price: Tickets are \$150 per person. Sponsorship opportunities: \$2500 for a Patron Sponsorship (table of ten) and \$5000 for a Premiere Sponsorship (table of ten).

Information: Limited seating available. To reserve your seat, or to inquire about Patron and Premiere sponsorship benefits, please contact Marilyn Fornwall at the UH Foundation at: 808-984-3261 or fornwall@hawaii.edu.

***About Us:** Maui Culinary Academy is an award-winning Culinary Arts Program housed in the beautiful 38,000 square-foot Pa'ina Culinary Arts Center at the University of Hawaii Maui College campus in Kahului. Instructors integrate culinary classes with specialized commercial operations to offer an intensive learning environment. Students gain practical training in nine kitchen labs and prepare for the professional industry by operating several food outlets. The curriculum emphasizes outreach and field experience through resort hotel properties, local restaurants, agricultural partners and professional industry support in research and development.*