

WEDNESDAY, JUNE 17 - SCHEDULE OF EVENTS



9:00AM - 9:15 AM
Blessing with
Kahu Kordell Kekoa



9:15AM - 9:45AM
Entertainment
Ellsworth Simeona –
Singer/Guitarist)



10:00AM - 10:30AM

THE ORCHID LEI COMPANY

Ti Leaf Lei Making

Natalie Brown Aquin – Orchid Lei
Company Lei Ambassador and
Former Lei Queen 2022

Natalie Brown Aquin will demonstrate the art of Hilo style lei making using fresh ti leaves to create a beautiful ti leaf lei incorporating orchids. This presentation is courtesy of Merryl Iraha – Director for Sales and Marketing for The Orchid Lei Company.



11:00AM - 11:30AM

Chef Lillian Cumic – Vegan Chef

Healthy Chocolate-Covered Strawberries
Roses & Chickpea
Chocolate Pudding

Lillian Cumic is a Hawai'i-based vegan chef, food columnist for The Star-Advertiser CRAVE section, author of three cookbooks, food photographer, public speaker and a regular guest on Hawaii News Now Sunrise with Grace Lee. Her new brand NOURISHING PARADISE focuses on plant-based culinary education,



recipe development, and showcasing the creativity and accessibility of modern plant-based cuisine.



12 NOON - 12:30PM

Chef Amanda Silva – Menehune
Chef

Menehune Chef Poi
Smoothies & Local
Lemon Balsamic
Honey Dressing

Amanda Silva is a private chef, TV food host, a Food Network Competitor on “Beachside Brawl”, Former Ms. United States, wife and mom of three who started Menehune Chef ten years ago teaching kids and families how to cook with local ingredients. Menehune Chef prides itself on using sustainable ingredients in Hawaii; a concept that brings families together to help bridge the gap between keiki and family relationships.



1:00PM - 1:30PM

Chef Meghan Ellis – Executive Chef

Spicy Ahi Musubi

Meghan Ellis is a seasoned culinary professional with over twenty years of experience in the industry. She was a Cast Member of the nationally-acclaimed television competition – “Hell’s Kitchen” (Season 23) and has served as Executive Chef at Kapolei Golf Club for the past four years. A graduate of the Kapiolani Community College Culinary Program and the co-founder of TASTE, a culinary venture that allows her to express her creativity and passion through innovative dishes, she continuously seeks to push the boundaries of traditional cooking.



2:00PM - 2:30PM

The Pau Hana
Experience:
From Story to Sip

Alyssa & Tyler Yafuso – Co-Found-
ers of The Pau Hana Co.

The Pau Hana Co. is a family-owned beverage company based in Hawai'i specializing in premium cocktail and mocktail mixers featuring flavors inspired by Hawai'i's diverse agricultural landscape. Founded by siblings Alyssa and Tyler Yafuso, the company was born from a passion for craft beverages and a desire to help people create memorable beverage experiences through authentic flavors, quality ingredients, and the spirit of Pau Hana – taking time to relax, connect, and enjoy life's simple pleasures. Alyssa and Tyler will demonstrate how to make delicious mocktails.



3:00PM - 3:30PM

Chef Amanda Tabadero – Middle
Child Bakery & Creature Coffee

French Onion Scones

Amanda Tabadero graduated from the Culinary Institute of the Pacific in 2018 with an A.S. in Pastry Arts. Her impressive credits include Pastry Cook at The Pig and the Lady, Pastry Chef at Breadshop, Pastry Assistant at HQ Patisserie and then starting up her own brand as Middle Child Bakery. Currently, she is working at Creature Coffeeshop in Kahalu'u where she will be overseeing the food program beginning in July.



9:00AM - 9:30AM

Entertainment

Ellsworth Simeona –
Singer/Guitarist



10:00AM - 10:30AM

ALOHA BITES

Akiko White – Owner/Founder

Simple Baking with
Hawai'i Grown “Ulu Flour”

Akiko White learned to bake from her Grandma. She honed her cake skills and won several cake shows, including Best in Show at “That Takes the Cake Show” in Austin, Texas and Best Designed Cake in “Cake Wars” history on Food Network’s “Cake Wars”. Akiko brings her experiences and shares her creativity with Hawaii now through Aloha Bites – “Sharing Aloha One Bite at a Time!” which includes partnerships with Ulu Coup and Chef Sam Choy in creating dry mixes made with ulu (breadfruit) flour.



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Roses & Chickpea
Chocolate Pudding

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education, recipe development, and showcasing the creativity and accessibility of modern plant-based cuisine.



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Menehune Chef

Menehune Chef Poi
Smoothies & Local
Lemon Balsamic
Honey Dressing

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Chef Meghan Ellis – Executive Chef
Beet Poke

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2:00PM - 2:30PM

ARIZE FOODS

Doug Kato – Founder

Chef Hajime Takao –
Head Chef & Creator

Eating Healthy Made
Simple

Arize Foods has developed the ultimate solution to the “plant-based” dilemma by creating products that deliver exceptional taste, nutrition, and ease of use. The company is helping redefine the plant-based industry with offerings to appeal to a broad range of consumers. Arize Foods makes it simple for chefs and operators to serve high-quality, great-tasting products with strong nutritional value and competitive pricing.



3:00PM - 3:30PM

Chef Reyman Morales –
Tango Contemporary Café

Hamachi Crudo

Reyman Morales is a graduate of the Kapiolani College Culinary Arts Program. He developed his skills by gaining experience at high-profile restaurants including Star of Hawaii Cruise Ships, Restaurant 604, Neiman Marcus Mariposa, Foodland et al and he currently is a Sous Chef at Tango Contemporary Café. He was instrumental in contributing to the quality of the food at this restaurant with his skills, resulting in Tango Contemporary Café receiving Hale Aina Awards in 2024 and 2025.

2026 HHRS
CHEF AMBASSADOR



UNIVERSITY of HAWAII
KAPI'OLANI
COMMUNITY COLLEGE

CULINARY ARTS PROGRAM

Wednesday, June 17, 2026 - Masters of Ceremony



9:00AM - 11:30AM

Jennifer Robbins
Chief Meteorologist
HAWAII NEWS NOW



11:30AM - 2:00PM

Stephanie Lum
Anchor & Reporter
HAWAII NEWS NOW



2:00PM - 4:30 P.M.

Annalisa Burgos
Anchor & Reporter
HAWAII NEWS NOW

Thursday, June 18, 2026 - Masters of Ceremony



9:00AM - 11:30AM

Justin Cruz
News & Weather Anchor
KHON2 NEWS



11:30AM - 2:00PM

Brigitte Namata
Evening News Anchor
KHON2 NEWS



2:00PM - 4:30 P.M.

Jill Kuramoto
Anchor & Reporter
KHON2 NEWS

2026 HHRS
CHEF AMBASSADOR



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