



DEPARTMENT OF PUBLIC SAFETY

DAVID Y. IGE
GOVERNOR

NOLAN P. ESPINDA
DIRECTOR

FOR IMMEDIATE RELEASE

May 11, 2017

WCCC INMATES GRADUATE FROM KAPIOLANI COMMUNITY COLLEGE INTERMEDIATE COOKERY CLASS WITH A SPRING 2018 LUNCHEON

HONOLULU – Four (4) women from the Women’s Community Correctional Center (WCCC) received Kapiolani Community College (KCC) Culinary Arts Certificates today. The women held a special graduation luncheon for staff at the WCCC, featuring some of the 5-star quality cuisine they have learned to create. (See the menu below).

The KCC culinary arts program at WCCC is a comprehensive program that aims to educate participants in professionalism, commitment and responsibility. The women worked their way up to the Intermediate level class from three required beginner classes, including Fundamental Cookery, Safety and Sanitation and Introduction to Culinary Arts. They also earn 14 credits that will appear in their University of Hawaii transcripts.

The students not only learned the basics of culinary arts but also the skills that accompany a rigorous college course, such as: time management, study habits, completing assignments, teamwork and showing up.

“This culinary certificate that they received today will help the students with vocational opportunities once they return to the community,” said Roger Tansley, WCCC Acting Education Supervisor. “I’m grateful for the opportunity to share the common cause in helping those less fortunate than ourselves, to work towards a better life in a safe and secure environment.”

Class representative Jessica Hinebaugh says this program helped her learn respect and confidence.

“I learned so much more than culinary skills when I came into this class because it’s not really about the culinary skills, it’s about the kind of person that you would become later on in life,” said Hinebaugh. “It was about maturing and being more connected with people. It teaches you that you don’t really have to do anything alone, but that doesn’t

mean you have to put all your responsibility on someone else. It's a give and take kind of thing, and that's not just in cooking, that's in life".

Inmates learn real-life job skills and those who don't complete the final, advanced stage of certification before they leave, can choose to continue their culinary training at KCC.

Pictures from the luncheon are attached. You can find the full photo album, video and soundbites on our Facebook page at www.Facebook.com/HawaiiPSD.

Graduation Luncheon Menu:

Kalua Pork Taco Salad
Mini Bibim Bap
"Santee Alley" Dogs
Char Siu Pork/Teri Beef Sliders
Chicken Souvlaki Crostini
Mini Okonomiyaki
Thai Chicken Bites

###

Media Contact:

Toni Schwartz
Public Information Officer
Hawaii Department of Public Safety
Office: 808-587-1358
Cell: 808-683-5507
Toni.E.Schwartz@hawaii.gov
<http://hawaii.gov/psd/>