



## Focus on Value Added Food Products At Maui Culinary Academy Research & Development Center

Over the past seven and a half years since our center's inception, we have successfully launched nine student and chef innovated food products to market including a Raspberry Wine Jelly, Roasted Pineapple Jam, Mochachinno Scone Mix, Thai Basil Sea Salt, 100% Maui Coffee, Mochacinno Scone Mix, Mango and Vanilla Macadamia Nut Sugars, and a Sugar Free Oat Cake. We release our tenth food product a Coffee Spice Rub in February of 2007. All our products are manufactured on site by our student staff. While participating in our program our students receive a variety of training, education, and skills in food product research and development, food manufacturing, process management, food product marketing and sales, entrepreneurship and business management.

Revenues from our retail products are returned directly to our program to support the on going education of our students, future curriculum development and the long term sustainability of our program as a self managing, profit generating entity. We continue to serve as a community-based resource in food product research and development to a variety of local farmers as one of the few innovations kitchen on Maui. Our core competency is helping local farmers convert surplus and culls into value added retail food products through our consultation services. Maui Culinary Academy Research and Development Center's long-term goal is to become the first two-year institution in the state of Hawaii to provide a degree in Culinology and Food Science. Partnership with the emerging non-profit Maui Food Technology Center will provide internship and long-term employment opportunities for our students and be an integral part of this plan. For information contact

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R & D Students making Roasted Pineapple Jam

Dates of Project:  
2003- present

Location: Maui Community College

**Purpose:** The mission of the Maui Culinary Academy Research and Development Center (MCARD) at Maui Community College is to provide education and on the job training resources in Food Product Research, Development and Manufacturing to help students, entrepreneurs and local agribusiness achieve greater employment opportunities, business growth and financial success.



Program Director Chris Speere consulting with R & D Students

Students mixing product

