



WELCOME BACK



Aloha Parents,

It is with great pleasure that we welcome you to a new school year at Kaimuki Christian School. Our food service program has many exciting changes this year. Great dishes start with a foundation of great ingredients. Starting from scratch allows us to craft recipes with an attention to culinary excellence and technique. Our meals focus on scratch cooking, serving reduced salt and fat options, lean protein, whole grains and fresh fruits & vegetables.

We are committed to using only those ingredients that are at their best, so our menu evolves as we move through the changing seasons. With our Local First commitment, we provide as much local produce and products to our students as possible. Our food program highlights our commitment to using Local First Products whenever possible. Currently, 30% of our daily produce is local and we strive to increase that percentage by working with farmers and local partners. On our menus be on the lookout for the icons for Scratch Cooking,  Local First,  and Vegetarian.  We would also like to share that we are a proud supporter of the Alliance for a Healthier Generation; whose goal is to empower kids to make healthy lifestyle choices. As part of this program we continue to focus our efforts on reducing fat, sodium and sugar in our offerings.

Please feel free to contact us should you have any questions or suggestions about the food service program by e-mailing erin.awai@sodexo.com. We look forward to serving you this year and would like to thank you for your patronage.

Mahalo,

Erin Awai
General Manager,

Keli Rae Ota
Chef Supervisor



Ms. Erin Awai, General Manager, has been with Sodexo since 2009. Erin has over 15 years in the food and beverage industry which started on cruise ships which sparked her love for food and travel. She loves the ability to educate students through food. When she is not at Sacred Hearts Academy, she is enjoying family time with her new son, husband, and 4 cats.



Ms. Keli Rae Ota, Chef Supervisor, is new to our Sacred Hearts Academy 'Ohana, but has been with Sodexo since 2017. A graduate of KCC Culinary, she is excited to share her love of food with the Sacred Hearts Academy community. When she is not cooking, she enjoys the outdoors, especially raising butterflies

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