

# Culinary Institute of America Partnership with HIDOE Supporting the Healthy Hawai'i Strategic Plan 2030

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The Culinary Institute of America (CIA) has partnered with the Hawai'i State Department of Education (HIDOE) to support the implementation of the Healthy Hawai'i Strategic Plan 2030 (HHSP 2030). This collaboration focuses on transforming school meals across Hawai'i to improve student health outcomes, increase the use of locally sourced foods, and strengthen the connection between nutrition, education, and agriculture systems.

## **Strategic Impact Areas**

**Menu Innovation and Recipe Development:**

Fresh, local ingredients are at the forefront of recipe development, with culturally relevant, student-centered dishes designed to align with USDA school meal standards. Led by HIDOE menu planners and leadership, CIA chefs and registered dietitians are creating recipes that highlight locally grown foods while also reflecting Hawai'i's diverse food culture.

**Local Food Integration:**

The initiative supports Hawai'i's goal of increasing local food procurement in schools, contributing to a more resilient food system while enhancing meal quality and freshness.

**Workforce Development:**

CIA provides hands-on culinary and nutrition training for school nutrition professionals, equipping them with skills in scratch cooking, recipe standardization, and student engagement.

**Systems Transformation:**

This work aligns with HIDOE's broader efforts to modernize school food operations, including regional kitchen models and improved infrastructure to support large-scale, high-quality meal production.

## **Recipe Production Initiative**

As part of this initiative, Corrie Clark, MS, RDN, LD, CHEP, '09, Project Manager – School Foodservice Programming and Rebecca Polson, SNS, Chef Consultant spent a week at CIA Copia in Napa Valley, California, developing and testing quantity recipes designed specifically for Hawai'i school meal programs. These recipes were produced following USDA meal pattern requirements, ensuring compliance while maintaining culinary appeal and

cultural relevance.

This intensive production effort focused on creating scalable, USDA compliant recipes that can be successfully implemented in school kitchens across the state of Hawai'i. Photos from this recipe development process highlight the hands-on approach and culinary expertise driving this work. <https://photos.app.goo.gl/t31VZPXX5iJTQUp9>

### **Alignment with Healthy Hawai'i Strategic Plan 2030**

This partnership directly supports HHSP 2030 goals by increasing access to nutritious foods, improving school nutrition environments, and advancing policy and systems-level change. By integrating culinary innovation with public health strategy, this collaboration helps ensure that Hawai'i's keiki have access to meals that support lifelong health and well-being.

### **Conclusion**

Through this partnership, the CIA and HODOE are creating a sustainable, scalable model for school meal transformation, one that prioritizes health, culture, and community while supporting the long-term vision of a healthier Hawai'i.