
A BILL FOR AN ACT

RELATING TO FOOD.

BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF HAWAII:

1 SECTION 1. Agriculture is one of the three major
2 industries in Hawaii. The State is home to some of the world's
3 best agricultural land and produces high-quality farm products.
4 Due to the absence of a large-scale food manufacturing industry
5 in Hawaii, between ten per cent and thirty per cent of second-
6 grade or processing-grade farm products are not sold. Most are
7 ploughed back into the fields.

8 A plan for a food innovation center has been developed by
9 Kapiolani community college, and the first phase is currently
10 being implemented with federal funding. The first phase
11 involves the installation of a small-scale test kitchen with a
12 team of food scientists, nutritionists, and culinarians to
13 create sample healthy bulk-processed food products utilizing
14 seconds or processing-grade farm products. This small-scale
15 demonstration project would produce sample recipes and develop
16 technology for adding value to local seconds or processing-grade
17 farm products.



1 The second phase of the Kapiolani community college plan is
2 to create a model healthy food production plant with multiple
3 production lines in a kitchen facility of twenty thousand square
4 feet. This incubator and pilot production plant would be able
5 to produce a variety of products with highly efficient
6 technology, including cook-chilled bulk sauce, stew, chili,
7 fresh-cut and custom-packaged fruits and vegetables, bottled
8 dressing and preserves, and packaged, frozen, or chilled healthy
9 food items. The food innovation center would also employ up-to-
10 date sustainable technology for maximum utilization of solar-
11 powered energy and state-of-the-art food waste recycling.

12 The Kapiolani community college food innovation center
13 would purchase seconds and processing-grade local farm products
14 in bulk, offering farmers a new revenue stream and a long-term
15 market. Custom-designed healthy bulk-food products would be
16 produced, with total control of nutritional content, for
17 schools, hospitals, prisons, and the military at reasonable
18 costs. Hawaii's school children, seniors, and military members
19 would benefit from nutritious meals made with fresh, local farm
20 produce. The technology employed ensures that the nutritional
21 integrity of the re-thermalized products meets the specific



1 nutritional needs of the consumers of each market segment.
2 Because the menus for institutional food services are planned
3 one to two years ahead, farmers can grow to the demand created
4 by the menu plans.

5 The total cost of designing and installing a production
6 plant in an existing twenty thousand square foot kitchen is
7 \$10,000,000. Designs, plans, and outfitting the electrical,
8 plumbing, waste management, and other infrastructure will cost
9 \$1,000,000. The funding for subsequent stages of development
10 would be obtained from a combination of federal grants,
11 foundation grants, and private products development and
12 production contracts.

13 The purpose of this Act is to authorize the issuance of
14 general obligation bonds and appropriate funds for the design
15 and construction of the Kapiolani community college food
16 innovation center to produce prepared meals using locally grown
17 food for organizations that need large quantities of meals on a
18 daily basis.

19 SECTION 2. The director of finance is authorized to issue
20 general obligation bonds in the sum of \$ or so much
21 thereof as may be necessary and the same sum or so much thereof



1 as may be necessary is appropriated for fiscal year 2015-2016
2 for the purpose of design and construction of the Kapiolani
3 community college food innovation center to produce prepared
4 meals using locally grown food for organizations that need large
5 quantities of meals on a daily basis.

6 SECTION 3. The appropriation made for the capital
7 improvement project authorized by this Act shall not lapse at
8 the end of the fiscal biennium for which the appropriation is
9 made; provided that all moneys from the appropriation
10 unencumbered as of June 30, 2018, shall lapse as of that date.

11 SECTION 4. This Act shall take effect on January 20, 2050.



Report Title:

Food Innovation Center; Kapiolani Community College; GO Bond; Appropriation

Description:

Authorizes the issuance of general obligation bonds and appropriates funds for the Kapiolani Community College Food Innovation Center to produce prepared meals using locally grown food for organizations that need large quantities of meals on a daily basis. (HB870 HD1)

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