
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 will 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 will be able to
5 produce a variety of products with highly efficient technology,
6 including cook-chilled bulk sauce, stew, chili, fresh-cut and
7 custom-packaged fruits and vegetables, bottled dressing and
8 preserves, and packaged, frozen, or chilled healthy food items.
9 The food innovation center will also employ up-to-date
10 sustainable technology for maximum utilization of solar-powered
11 energy and state-of-the-art food waste recycling.

12 The Kapiolani community college food innovation center will
13 purchase seconds and processing-grade local farm products in
14 bulk, offering farmers a new revenue stream and a long-term
15 market. Custom-designed healthy bulk-food products will 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 will 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 will meet 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. Designing, planning, and outfitting the
 8 electrical, plumbing, waste management, and other infrastructure
 9 will cost \$1,000,000. The funding for subsequent stages of
 10 development will be obtained from a combination of federal
 11 grants, 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 a food innovation center to produce prepared
 16 meals using locally grown food for organizations that need large
 17 quantities of meals on a daily basis.

18 SECTION 2. The director of finance is authorized to issue
 19 general obligation bonds in the sum of \$1,000,000 or so much
 20 thereof as may be necessary and the same sum or so much thereof
 21 as may be necessary is appropriated for fiscal year 2015-2016



1 for the purpose of designing and constructing a food innovation
2 center to produce prepared meals using locally grown food for
3 organizations that need large quantities of meals on a daily
4 basis.

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

10 SECTION 4. This Act shall take effect on July 1, 2015.

11



Report Title:

Food Innovation Center; Kapiolani Community College; Locally Grown Food; Food Processing; Prepared Meals; School Lunches; GO Bond; Appropriation

Description:

Authorizes the issuance of general obligation bonds and appropriates funds for a food innovation center to be operated by Kapiolani community college for the purpose of utilizing processing-grade, locally grown farm products to manufacture prepared meals in a large-scale kitchen. (SD1)

The summary description of legislation appearing on this page is for informational purposes only and is not legislation or evidence of legislative intent.

