

Martina Hilldorfer
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Education

University of Pittsburgh
Pittsburgh PA
1973

Diplome Advance
Ecole de Cuisine La Varenne
Paris France
1980

Certificate, Graduate Studies Program
School for American Chefs
Beringer Vineyards
Napa Valley California
1997

Certificate of Completion
123ce, continuing education, Allentown PA
Chef Supervisory Management

Certificate of Completion
123ce, continuing education, Allentown PA
Chef Nutrition

Professional Certifications

Certified Servesafe Certified Instructor /Proctor 2007- present

American Hotel and Lodging Association, Certified Hospitality Educator 2006- present

Professional Experience

Associate Professor , Culinary Arts
Kauai Community College
August 2015-Present

Assistant Professor, Culinary Arts
Kauai Community College
August 2010-July 2015

Instructor Culinary Arts
Kauai Community College
August 2005-July 2010

Executive Chef
Sheraton Kauai Resort, Starwood Inc.
2004-2005

Executive Chef, Food and Beverage Manager
Sheraton Molokai Resort and Beach Village, Starwood Inc.
2002-2004

Executive Sous-Chef
Kapalua Bay Hotel, Starwood Luxury Collection
1999-2004

Courses Taught

Please note, course alphas and numbers changed in 2008, as the Culinary Program at Kauai Community College has entered into an articulation agreement UHCC system wide.

FSER 103 (Sanitation and Safety)
Sections taught 3

FSER 110 (Fundamentals of Cookery)
Sections taught 3

FSER 122(Fundamentals of Baking)
Fall 2005-2007
Sections taught 1

FSER 209 (Garde Manger)
Sections taught 3
Fall 2005-2007

FSER 212 (Continental Cuisine)
Sections taught 1
Fall 2006

FSER 119 (Intermediate Cookery)
Fall 2005-2007
Sections taught 3

HOST 154 (Food and Beverage Operations)
Spring 2006-2008
Sections taught 3

FSER 102 (Introduction to Short Order and Baking)
Spring 2006
Sections taught 1

FSER 100 Introduction to Food Service
Fall 2005-2007
Sections taught 3

MGT 122 (Human Relations in Business)
Spring 2006-2008
Sections taught 3

Kupu A'e Summer Course
Summer 2006 & 2007
Sections taught 1

FSER 199V(Special Studies)
Restricted *to D.O.E. teachers and counselors*
Sections taught 1
2009

FSER 199V Culinary Summer Institute
2010
Sections taught 1

CULN 120 (Fundamentals of Cookery)
Fall 2008 to present
Sections taught 8+

CULN 111 Introduction to Food Service
Sections taught 1

CULN 112: Safety and Sanitation
Fall 2008 to present
Sections taught 8+

CULN 101 C(Introduction to Food Service,Short order and Quantity Food Cookery)
Fall 2008 to present
Sections taught 8+

CULN 185 (Culinary Nutrition)
Fall 2017
Sections taught 1

CULN 240: Garde Manger
Fall 2008 to present
Sections taught 8+

CULN 275 Human Resources Management and Supervision
Fall 2008 to present
Sections taught 8+

Research and Publications

Hilldorfer, M. Recipe research, design and contributor for the National Corporate cookbook
“Salmon” *Westin Hotels and Resorts*

Hilldorfer, M. Recipe research, design and contributor for the National Corporate cookbook
“ Smart Dining” *Westin Hotels and Resorts*

Conference Presentations

Hawaii Strategies Institute 2009

Service

Club Advisor, Culinary Club
2005 to Present

American Culinary Federation Breakfast Committee
2005- present

Grievance Committee - Member
2008-2009

Wo Champion
2008-2009

Building and Grounds Committee - Member
2008-2009

Member, Division Personnel Committee (DPC)
2010-2016

Convener, Division Personnel Committee (DPC)
2016-present

UHCC Culinary Program Coordinators Committee
August 2010-present

Health and Wellness Committee
Fall 2012 to Spring 2016

Curriculum Committee
2010-2012

Assessment Committee
2010-2012

Sustainability Committee
Fall 2015-2016

Ohana Committee
2015-2016

New Curriculum Development, 2011-2012 and 2012-2013
Management 275, developed a new culinary focused management course, CULN275,
Human Resource and Supervision.
2011-2012 and 2012-2013

Member, Standard II B Committee – Member
2009

Co-Chair, ACCJC Subcommittee Standard III.D Title of the Standard
2010-2012

Kauai Firefighter Department Recruits Culinary and Sanitation Training
May 2013 and 2014

Student Success Committee
2015- present

Spring Gourmet Gala Committee
Fall 2015-Spring 2017

Culinary Program Coordinator
Spring 2010-Spring 2016,
Co-Coordinator
Fall 2009-Spring 2010; Fall 2017-present.

Campus Security Authorities (CSA) Fall 2013- present

Culinary Program American Culinary Federation Education Foundation (ACFEF)
accreditation reaffirmation Co-Chair.
Fall and Spring 2009

Culinary Program ACFEF accreditation reaffirmation Chair.
Fall 2015-Spring 2017

Professional Activities

*American Culinary Federation (ACF) Western Regional Convention,
2006 Kona HI,
2009 Seattle WA.*

*American Culinary Federation (ACF) National Conventions,
July 2010 Anaheim CA,
July 2011 Dallas TX,
July 2014 Kansas City MO.*

Professional Organizations

*Member, Delta Kappa Gamma Society International (DKG), Eta Chapter
2009- present*

*Member, Les Dames d' Escoffier International, (LDEI) Hawaii Chapter
2006-present*

*ACF Treasurer, 2010-present
Secretary, St Theresa Parish Pastoral Council 2011-2017t*