

A Will Weinstein Conversation Series 2013

Ethics in the Food Industry

Thursday, July 18, 2013 | 6:00 - 7:30 p.m.

Kapi'olani Community College, Ka 'Ikena Dining Room, 'Ōhelo Building
4303 Diamond Head Road
Free Admission | Parking is Free

Friends of Law, contact (808) 956-8478 or register at www.law.hawaii.edu/weinstein
Friends of Business, contact (808) 956-6926 or register at www.shidler.hawaii.edu/weinstein



Beverly Gannon | Celebrated Chef and Restaurateur

As chef/owner of Hali'imaile General Store in Upcountry Maui, Joe's in Wailea, Gannon's at the Wailea Gold Golf Course, and Celebrations Catering, Gannon is perhaps best known to local foodies as one of the 12 original founders of the Hawai'i Regional Cuisine Movement, which championed the use of fresh local ingredients. The recognition that Gannon received for her island-influenced dishes has brought her local and national acclaim, including a 2004 nomination for the prestigious James Beard Award for "Best Chef Hawaii/Pacific Northwest." From celebrated chef, successful restaurateur, corporate chef of Hawaiian Airlines (1999-2010) to published cookbook writer, Gannon is a culinary celebrity whose star continues to rise to delectable new heights.



Aaron Placourakis | President & CEO, Tri-Star Restaurant Group

Growing up in Alameda, California and hailing from a long line of Greek food merchants, Placourakis learned at an early age the components to hospitality success—quality food, high caliber service, offered in a friendly and family-like atmosphere. Living in Hawai'i since 1985, Placourakis is president and CEO for a restaurant group, which owns Nick's Fishmarket, Sarento's on the Beach, Son'z at Swan Court and Manoli's Pizza Company on Maui and Sarento's Top of the "I" in Waikiki. The restaurants boast spectacular views, phenomenal food and service with extensive wine cellars. Many of his restaurants have received countless awards from Gayot.com's Top Ten Restaurants in the U.S. to American Automobile Association's Four Diamond Awards.



Sheldon Simeon | Executive Chef and *Top Chef* Finalist

Born and raised in Hilo, Chef Sheldon Simeon's career began at Aloha Mixed Plate, an eclectic lunch plate restaurant on Maui. When his bosses sent him on a tasting trip to New York, he sampled all the noodle bars Manhattan had to offer. He returned to take on the role of head chef at Aloha's new sister restaurant, Star Noodle, where he crafted pork buns, ramen, udon, and yakitori with local twists and techniques used by older generations of Hawaiian chefs he reveres. The mix of innovation and tradition earned him two James Beard award nominations in 2011: Rising Star Chef of the Year and Best New Restaurant, as well as *Food & Wine's* "Best New Chef People's Choice" and StarChefs.com's Hawaii Rising Star Concept Chef in 2012. Simeon believes that chefs must put their soul and love into their dishes for diners to experience true cuisine. Judging by his dishes, Simeon has certainly done just that.



Will K. Weinstein, money manager and former partner in two very successful investment banking firms, currently leads a post graduate summer course, "Integrity and Ethics in the Real World," at the UH Mānoa William S. Richardson School of Law and the Shidler College of Business. This is Weinstein's tenth summer teaching the course, introducing special guest speakers to the University and helping to make this conversation series available to the public.

For a full list of Will Weinstein Conversation Series lectures, visit www.shidler.hawaii.edu/weinstein.