



**FOR IMMEDIATE RELEASE**

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## GCC Culinary student to compete in Pacific Culinary Challenge

Kennylynn Miranda is a third-year Culinary Arts student at Guam Community College and a culinary apprentice at the Hyatt Regency Guam. She's been interested in culinary arts since enrolling in the ProStart program at Simon Sanchez High School at the age of 16, and on November first and second, this talented 20-year-old will head to Vanuatu along with Chef Christopher Aguon of Table 35 to compete in the Pacific Culinary Challenge. The competition was developed in conjunction with the World Association of Chefs Societies in order to create opportunity for budding chefs in the Pacific region.

"Kennylynn was chosen because she's competed in ProStart every year she was in high school, she's been to SkillsUSA, she has the talent, and she has a very good competitive edge," said Chef Paul Kerner, GCC Culinary Arts instructor. Kerner says he recommended Miranda to the Micronesian Chefs Association, which then formally selected her to attend the competition with Chef Aguon. Kerner is also attending the competition because he says the MCA will be hosting the Pacific Culinary Challenge here on Guam in October 2013.

"I think I was chosen because of my experience with competition. I've been competing since I was 16, and I know the thrill of victory and the agony of defeat," said Miranda. "And because of my skill level," she added modestly.

The Pacific Culinary Challenge is a two-day competition. On the first day, the chef and junior chef teams must produce one hot and one cold modern signature canapé. Miranda and Chef Aguon will be preparing a warm canapé of lobster mousse infused with coconut milk and topped off with a green tabiko aioli, served with a red tabiko vinaigrette. Their cold canapé will be ahi tuna with chili hairs, pickled cucumber and a truffle oil aioli. On the second day, they will be given a mystery basket with which they must prepare a three-course menu consisting of a hot or cold entrée, a main course, and a dessert.

Miranda and Chef Aguon will be competing against chefs and junior chefs from Guam, Australia, the Solomon Islands, Fiji and New Zealand, according to Kerner.

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