KAPİ‘OLONİ COMMUNITY COLLEGE
Combining local roots and global reach

Kapi‘olani Community College has received national recognition for its strong 21st century career programs, particularly in culinary arts and health sciences, which have roots in the very beginnings of the campus. Cross-curricular emphases in writing and critical thinking, information technology, service-learning and integrated international education and training provide students with a variety of choices to pursue their academic goals. Other strong programs include liberal arts, hospitality, new media arts, business education, educational paraprofessional and interpreting, as well as exercise and sport science, and travel and tourism.

**Founded:** 1946 as Kapi‘olani Technical School  
**Joined the UH System:** 1965  
**Campus:** On the slopes of O‘ahu’s famed Diamond Head  
**Enrollment:** About 9,000  
**Carnegie classification:** Associate’s/Public 2-year  
**Degrees:** 43 programs offering associate degrees and certificates  
**Demographics:** 58% of students are women; mean age is 25  
**Diversity:** 51% of students report their ethnicity as Asian, 19% Hawaiian/Pacific Islander, 14% Caucasian, 12% mixed, 3% other

**AREAS OF EXCELLENCE**

**21st Century Career Programs and Student Learning**
Kapi‘olani Community College is nationally renowned for its Culinary Institute of the Pacific and health careers programs in areas such as nursing, emergency medical services, respiratory care and radiologic technology. Culinary arts students regularly garner awards and medals at regional and national competitions, while graduates in the health sciences programs have consistently passed the national certification exam with the highest scores in the country.

**International Education**
Hawaiian, Pacific, Asian and International curriculum is integrated across the liberal arts and 21st century careers curricula. Best Practice learning assessments and program innovations are being implemented through prestigious national awards, partnerships and grants. The Honda International Center supports international education activities at the college, providing opportunities for international students and UH students to participate in study abroad and developing programs with international colleges and universities seeking customized training.

**Community Engagement**
The college has won recognition as a national leader in service-learning and community engagement. Through mutually beneficial and sustainable partnerships with more than 50 non-profit organizations and schools in central and east Honolulu, students provide meaningful service in the community to better understand course concepts and responsibilities of citizenship. Since 1995, 6,400 Kapi‘olani students have contributed more than 160,000 hours of course-connected service to the community. Structured learning pathways and a comprehensive assessment framework result in continuing improvement in implementing the service-learning emphasis.
Associate in Arts (A.A.) Degree
Associate in Arts (A.A.) is a two-year liberal arts degree, consisting of at least 60 credits, which provides you with skills and competencies essential for successful completion of a baccalaureate degree. By following a prescribed sequence of transfer courses, you will be able to meet the “core” requirements at University of Hawai‘i at Mānoa, West O‘ahu and Hilo, as well as other four-year universities.

Liberal Arts
Liberal Arts with a Concentration in Business Administration

Associate in Science (A.S.) Degree
A two-year Career and Technical Education degree consisting of at least 60 credits, which provides you with skills and competencies for gainful employment, entirely at the baccalaureate level. The issuance of an A.S. degree requires a GPA of 2.00 or better for all courses applicable toward the degree.

Liberal Arts
Liberal Arts with a Concentration in Business Administration

Academic Subject Certificate (A.S.C.)
A college credential for completing a sequence of credit courses from the A.A. curriculum. The sequence must fit within the structure of the A.A. degree, may not extend the credits required for an A.A. degree, and shall be at least 12 credit hours.

Asian Studies
Hawaiian Studies
International Studies

Certificate of Achievement (C.A.)
A college credential for successfully completing designated medium-term Career and Technical-Professional Education credit course sequences which provide you with entry-level skills or job upgrading. These sequences shall be at least 24 credit hours, but may not exceed 45 credit hours unless external employment requirements exceed this number.

Accounting
Bio-technician
Culinary Arts
Emergency Medical Technician
Exercise and Sport Science
Food Service
Hotel and Restaurant Operations
Information Technology
Marketing
Medical Assistant
Nursing 1-year (Practical Nursing)
Occupational Therapy Assistant
Paralegal
Physical Therapist Assistant
Radiologic Technologist
Respiratory Care Practitioner
Travel and Tourism

Certificate of Completion (C.C.)
A college credential for completing designated short-term Career and Technical-Professional Education credit course sequences, which provides you with entry-level skills or job upgrading. These course sequences shall be at least 10 credit hours, but may not exceed 23 credit hours.

Accounting
Activity Aide
Adult Residential Care Home Operator
Business Technology
Culinary Arts - Hazard Analysis Critical Control Points (HACCP)
Educational Paraprofessional - Special Education
Entrepreneurship
Health Education for Lifelong Learners - Specialty nursing - Basic EKG Specialty nursing - Critical Care II Telemetry nursing - Critical Care I Massage, General Massage, Specialty Mammographer Medical Biller Medical Transcriptionist Nursing Care of the Medically Fragile Child for RNs & LPNs Pharmacy Technician Phlebotomist/Lab Assistant Physical Agents for Occupational Therapists Professional Medical Coding Surgical Technology I, II, III, IV, V

Home Health Nurses’ Aide
Hospitality - Amadeus Computer Reservation
Information Technology
Long Term Care Nurse Aide
Management
Marketing - Management Retailing

Safety, Injury Prevention & Conditioning Techniques
Travel and Tourism (Principles of Sustainable Tourism)