HĀLAU (Great Hall) & KAUNOʻO (Multi-Purpose Learning Area)

LUMI AʻO (Training Room)

WAHI ʻĀKOAKOA (Outdoor Multi-Purpose Space)

LUMI PAPA MAUKA & LUMI PAPA MAKAI (Classrooms)

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Built in 1989 as a place to dry fishing nets, the former “Net Shed” was abandoned soon after it was built due to the demise of the aku fishing industry. Homelessness and drugs grew in the area until in 2010 when Kupu took over the facility on a month-to-month lease. The area was soon cleaned up. At the end of 2017, Kupu was awarded a 35-year lease, and in June 2018, construction started on the new Harry & Jeanette Weinberg Ho’okupu Center.

Name: Ho’okupu means “offering” as well as to “sprout” or “grow.” It not only incorporates Kupu’s name, but reflects the desire to grow the potential of those served by the Center and to serve as a gift to the community.

Model of Sustainability: The Center will be a teaching tool for sustainability education. The center is equivalent to LEED standards. Features include natural air flow, natural lighting, LED lighting, low flow fixtures, low VOC materials, FSC/reclaimed wood, native plantings, permeable paving, and renewable, net zero energy.

Great Hall & Multi-Purpose Learning Area: This space will hold larger events for the broader community and Kupu’s programs such as Graduation and its annual Environmental Fair. This will also serve as a multi-purpose space for Community Program members before and after program activities. It can accommodate 200+ people and is a perfect location for holding public events. It is equipped with a laser projector and 15’ screen. Garage doors can be rolled up to bring the outdoors in.

Net_work: Artist Kaili Chun has installed a permanent version of her Net_work installation across the Great Hall ceiling. The nets honor the interconnections amongst students, their teachers, as well as a connection to Hawaiʻi’s culture and the environment. They also pay homage to the original purpose of the building as a “Net Shed” for drying aku nets.

Classrooms: These two classrooms offer alternative education classes and personal/professional development workshops for our Community Program Members. These rooms were designed to comfortably hold 20 people in natural-air or air-conditioned environment. Both also feature writeable, magnetic walls, and video screens.

Outdoor Multi-Purpose Space: This is a great waterfront area for community events with a commercial imu and native plant garden, including akia, loulu, and hala. There will also be an herb garden for the Culinary Program installed outside.

Training Room: This is a larger workshop space that will be used by all Kupu programs for events such as the Summer Team Leader Orientation. This room is great for trainings, accommodating up to 40 individuals. It features a large writable wall and air conditioning.

Kitchen: Kupu was awarded a grant from the Hoag Foundation in 2016 to start a Culinary Program coinciding with the renovation of this Center and construction of this commercial kitchen. Based on a farm-to-table vision which will support local agriculture and farmers, the Culinary Program provides on-the-job training in culinary skills and the food industry. Members will be cooking for other Kupu programs as well as external catering jobs.

Office & Conference Room: This space serves as the headquarters of Kupu’s Community and Culinary Programs. Previously the Net Shed did not have any offices or rooms. The Community and Culinary Programs serve under-resourced young adults (16-24 years in age), and prepares them for the workforce by providing them with life skills and vocational training, green job and volunteer opportunities, mentorship and support to inspire them to impact their local communities through service. It is important that the Center provides a supportive setting in which they gain a sense of place, self-awareness and contemplate future aspirations.

How you can further engage with us? This space is available for community events. The culinary program is also able to provide catering. To find out more information, contact hc@kupuhawaii.org.