



# Culinary Arts Center



**This former auto repair shop was transformed into a sleek, state-of-the-art culinary arts facility for Monroe College's School of Hospitality Management and the Culinary Arts, with sparkling stainless steel equipment and accent colors.** The Center's open plan layout responds to the faculty's vision of a flexible learning space with the concurrent uses typical in a large commercial kitchen, and includes a banquet battery, one pastry battery, and two a la carte kitchen areas organized around a service spine. Unlike a typical commercial kitchen the space was designed for visual transparency, in keeping with the college's commitment to creating a culinary education showcase. The vestibule functions as an observation point for kitchen activities. Its angled portal into the pastry area follows the slope of the dramatic ceiling within, which conceals ductwork while enabling natural light to permeate the space from the building's high windows. The glazed windows with sunshades for integral climate control, provide a view of student chefs from the adjoining courtyard, a major campus gathering space.

**Project Type** ..... Adaptive Reuse  
**Location** ..... 418 Main Street, New Rochelle, NY  
**Client** ..... Monroe College  
**Construction Cost** ..... \$1.85 Million  
**Completion Date** ..... 2007  
**Structural Consultant** ..... Gilsanz Murray Steficek  
**MEP Consultant** ..... Energy Concepts, Inc., Clevenger Frable LaVallee  
**Contractor** ..... Holt Construction  
**Food Service Consultant** ..... Clevenger Frable LaVallee

**American School & University  
 Outstanding Design Award  
 2008**

**McGraw-Hill Construction  
 Best of 2007 Award**