



Monroe College, Culinary Arts Center New Rochelle, New York



This state-of-the-art culinary-arts facility, with its daylighting, sparkling stainless-steel equipment and accent colors in a palette taken from the hues of fresh fruits and vegetables, is situated in what had been a dreary auto-repair shop.

Its open-plan layout responds to the faculty's unique vision of a flexible learning space with the concurrent uses typical in a large commercial kitchen. It includes a banquet battery, one pastry battery, and two a la carte kitchen areas organized around a service spine. Unlike a typical commercial kitchen, however, 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, but also enables natural light to permeate the space from the building's high windows. A new glazed wall to the west, with sunshades for integral climate control, provides a view of student chefs from the adjoining courtyard—a major campus gathering space.

The project team's hands-on approach involved frequent team meetings on site from the start, and early selection and ordering of specialized equipment with long lead times. Close early cooperation among the college, architect, engineers, construction manager and food-service consultant enabled the team to meet the college's ambitious goal of completing the facility from design through construction in less than five months, just in time for the start of school in September. 

Firm: Susan Doban Architect, PC

Client:
Monroe College; Marc Jerome, Executive Vice President

Area of project entry category:
3,455.35 sq. ft.

Cost of project entry category:
\$1.65 million

Cost/square foot of project entry category:
\$477.52

Completion:
August 2006

Photographer:
Kevin Chu/KCJP

