

Air Systems

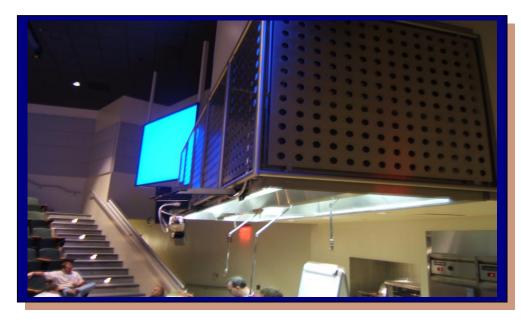
CINCINNATI STATE CULINARY INSTITUTE

A STATE OF THE ART CULINARY SCHOOL WITH A 2 YEAR PROGRAM FOR STUDENTS

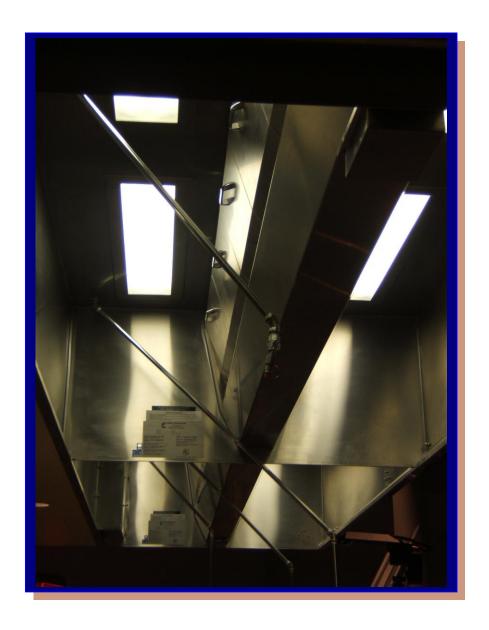
CROMWELL CONSULTING of STOUGHTON, MASS. WAS THE LEAD CONSULTANT DESIGNING GROUND BREAKING NEW KITCHENS, TEACHING PLATFORMS AND STUDIOS FOR THE FACILITY'S MASTER CHEFS.



THE AUDITORIUM HAS SEVERAL CAMERAS, GIANT SCREENS AND WORLD WIDE, LIVE CONFERANCE CONNECTIONS, PRODUCTION STUDIO AND ENTERTAINMENT SYSTEMS







THE CAMPUS IS DESIGNED TO PROVIDE STUDENTS WITH A GREAT VIEW OF THE OUTDOORS AND A WONDERFUL SETTING TO STUDY IN.

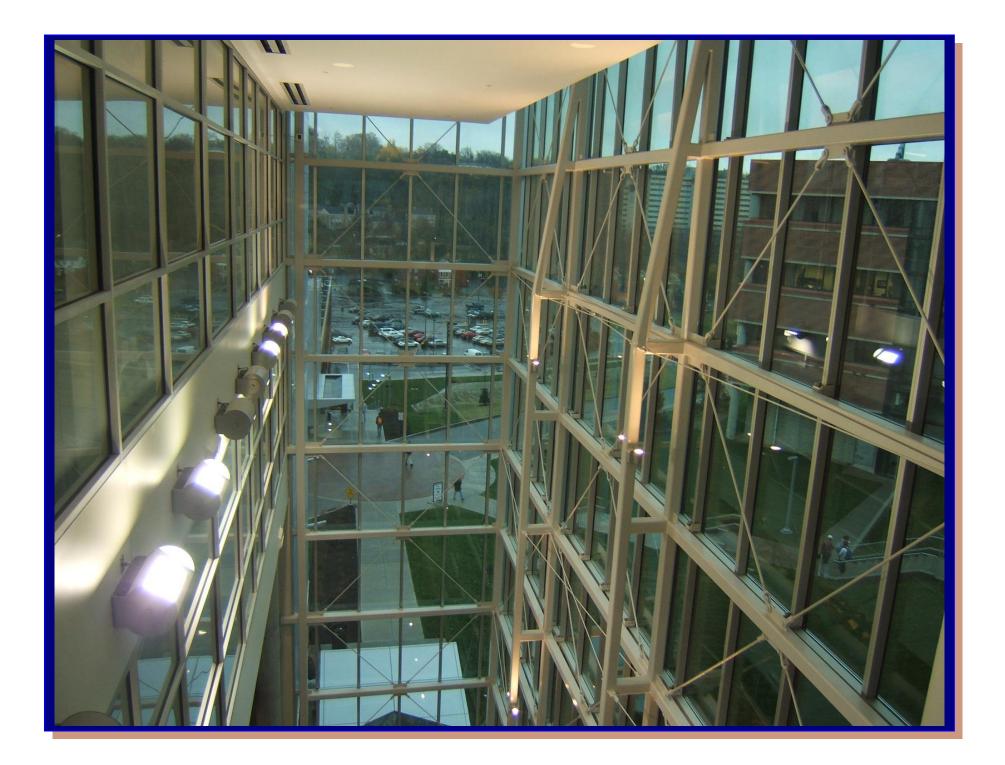














THE SERVERY AREA IS SET UP TO PROVIDE MULTI STATION ACCESS AND SMOOTH FLOW THROUGH.

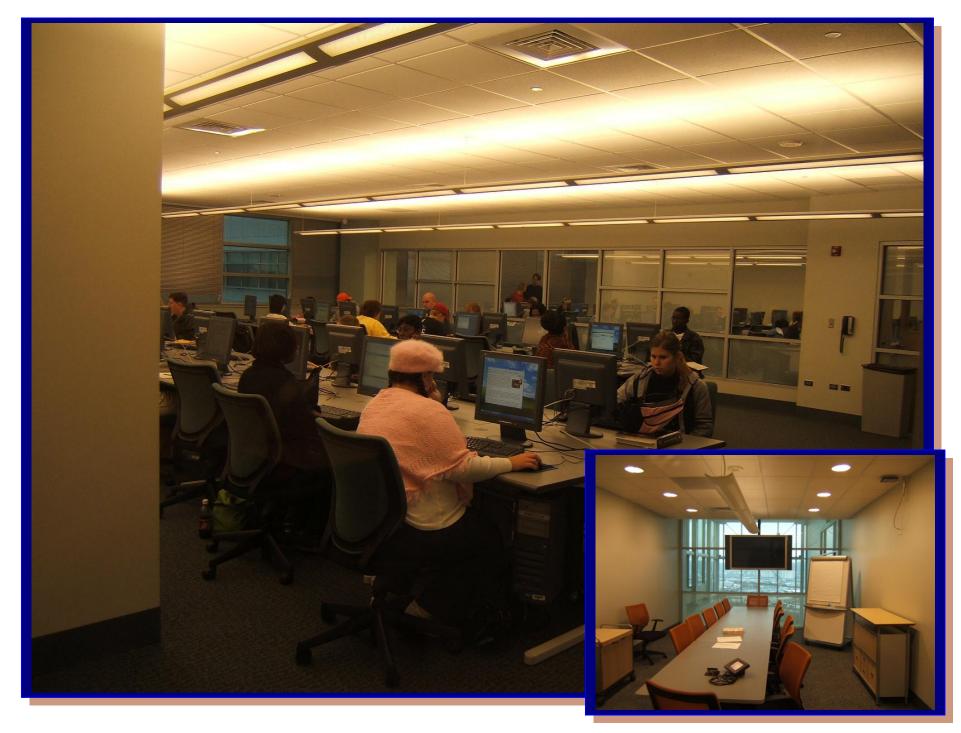




STATE OF THE ART CLASSES AT EVERY LEVEL



TODAYS CHEF ALSO BECOMES A COMPUTOR EXPERT



WHO KNEW A CHEF COULD NEED A PHOTO STUDIO AND COLD ROOM STUDIOS







HEAT RECOVERY EXHAUST / MAKE-UP AIR SYSTEMS ARE IN PLACE FOR EACH HOOD SYSTEM

