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Foodservice

equipment & supplies

FE&S' 2016 Hall of Fame

WILLIAM EATON

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innovative equipment is the specialty coffee system used at only two places in all of Manhattan,” says Malouf. A barista inputs data for orders into a computer, and the coffee is brewed in undercounter modules and served on tap.

A signature salad bar, Oil & Vinegar, features fresh and often locally sourced produce. The Noodle Bar contains induction cooktops and a wok range for staff to produce an eclectic menu including dishes with pasta and grains, udon and ramen, and stir-fry.

Innovation Kitchen, Dishwashing, Sustainability and the Brewery

In addition to the classroom, The Line and The Café, the CIA wanted an Innovation Kitchen designed with the greatest flexibility — similar to pop-up restaurants — where bachelor’s degree students could develop their own concepts. “Up to 20 students in the Bachelor of Professional Studies [program] select a concept theme, design the menu and logo, analyze financials such as food costs, and select equipment,” says Annette Graham, associate dean of business management. The CIA sees this as an incubator for restaurant concepts.

This station for the “intrapreneurship” academic concentration also offers foodservice equipment manufacturers a space to showcase a new product. “Because of the need for flexibility and equipment changes, both a Type II and solid fuel hood were included, allowing for various pieces of equipment to plug and play,” Hammer says. “If this area is not being used by students, it could be operated by the contract management company.”

The Innovation Kitchen contains a solid fuel specialty piece of equipment that can serve as both a grill and oven. Working 100 percent with charcoal, it contains a front-opening door system and vent system for temperature control. This station also features an island (with a wood countertop and refrigerator/freezer drawers beneath), a four-burner range and griddle top with a convection oven base, undercounter warmers, a grill, fryers and steam wells that convert to hot and cold. The equipment can meet the menu requirements of the current concept, POCO, The Potato Company. The next concept, The Shuk, named after Mahane Yehuda Market, a marketplace in Jerusalem also referred to as “the Shuk,” may feature different equipment.

The warewashing operation, which sits adjacent to the Market, contains soiled and clean dishtables, a tray return accumulator, a dishwasher with a booster heater, a decarboniser, pot and pan transport carts and scullery and sort sinks.

Attention to sustainability also contributes to The Egg’s notable features. The operation includes low-water fixtures, Energy Star-rated equipment when possible, demand ventilation on every hood and a central and remote refrigeration system with a mechanical room above to reduce the amount of energy going into the servery. Lighting features all energy-saving LED and automatically adjusts to the light coming in through floor-to-ceiling windows.

Another key feature of the new CIA project is The Brewery. Developed in partnership with New York City’s Brooklyn Brewery, this operation contains units for milling, mashing, fermenting, filtering and cooling. Students enrolled in the college’s Art and Science of Brewing course work in a small group atmosphere under the direction of Professor Douglass Miller and head brewer Hutch Kugeman, to learn the art of combining different hops and grains to create different ales and lagers. Lighted tables allow students to view the different colors and particles within the beers. The craft beers brewed here are available at the café and in other restaurants on the Hyde Park campus. “Students get a taste of the physical labor required to brew beer as well as the operational concerns and realities of operating a business,” Kugeman says.

The Egg marks the beginning of a new era of culinary education for CIA students. Their dining space is now comparable to the best dining found on other college campuses nationwide. They’re not only practicing high-volume production in a much-improved environment with more state-of-the-art equipment, but they also will experience the joys of relaxing and dining with their peers, faculty and visitors in a unique setting. Who can argue about the value this will bring to the hospitality industry in years to come? **FE&S**



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