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RDK Engineers and Tsoi/Kobus complete 82,000 s/f Johnson and Wales project

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RDK Engineers (RDK) has completed work on the new Center for Culinary Excellence at Johnson and Wales University. RDK joined forces with Tsoi/Kobus & Associates and provided MEP/FP design and construction administration services for the new 82,000 s/f teaching facility located on the university's Harborside campus.

RDK kept the needs of the growing student body in mind while working on the Center for Culinary Excellence, which includes everything culinary students could need to master their craft. The new facility includes 20 kitchens, each specially equipped for diverse hands-on culinary activities such as chocolate making, pastry baking, brewing and wine tasting; three dining rooms; several walk-in coolers; classroom spaces; and numerous faculty and administrative offices. The facility will be submitted for LEED Silver Certification and includes sustainable design elements such as storm water harvesting for plumbing and VAV exhaust hoods in the kitchens. In addition, the RDK team conducted energy modeling to optimize energy performance.

"This new Center for Culinary Excellence showcases Johnson & Wales' commitment to their students," said RDK project manager Chris Hildreth. "We are proud to be a part of the team that brought Johnson & Wales' vision to life. We are delighted to have partnered with Tsoi/Kobus & Associates on this innovative space which will serve students and faculty for years to come."

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