

New nutrition kitchens open at Downtown campus

Arizona State University

College of Nursing & Health Innovations Nutrition Program Nations Second Largest

The College of Nursing & Health Innovation marked the opening of its new Nutrition Instructional Kitchens on the ASU Downtown Phoenix Campus with a reception and open house for alumni and registered dietitians in the community. The state-of-the-art facilities and equipment are used to educate 300 students annually and replace kitchen labs that were more than 50 years old.

"We envision the new kitchens being a landmark on the downtown campus," said Carol Johnston, Nutrition Program Director. "Not only are these kitchens state-of-the-art, energy efficient and environmentally sound, they are spectacular and bold visually. Needless to say, we are ecstatic about the new kitchens."

The last complete kitchen renovation occurred in the 1950's when the 'home economics' building was constructed on the ASU Tempe campus. When the nutrition program was moved from the Tempe to the Polytechnic campus in 2000, only minor renovations were made to these kitchens - basically only the updating the stoves/ovens and fume hoods.

The 5,138 square foot facility house a food laboratory with computer monitors at the student stations, retail and commercial kitchens, a multi-purpose room and office space. The kitchens are located on the ground floor of the NHI1 building at 500 N. 3rd Street on the downtown campus.

The kitchen design and construction project was completed in only five months, Johnston said. The kitchens have a sustainable green design that provides natural daylight and direct sight lines between the students and the instructor. Wall insulation was made from recycled blue jeans. LEA Architects, LLC of Phoenix designed the kitchens and SDB, Inc., an Arizona firm, constructed them.

Executive Dean Craig Thatcher said the Nutrition Program is the second largest in the U.S. in terms of enrollment. "The integration of the program into the College of Nursing & Health Innovation combines health promotion and healthcare in one academic unit, which are both essential for keeping people healthy and improving patient outcomes," the executive dean said.

Career options in nutrition include becoming a registered dietitian, a food service director, a restaurant business, entrepreneur, working in the pharmaceutical or food industries, or preparing for medical, dental, pharmacy or graduate school.

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For more information, go to <http://nursingandhealth.asu.edu/programs/nutrition> [1].

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