



Finding Success with T&S:

Culinary Institute of America



When major institutions seek to lower costs and boost sustainability in the kitchen, they turn to the plumbing industry leader — T&S Brass.

That is the case with the Culinary Institute of America (CIA), a world leader in professional culinary education whose mission is to empower and equip budding culinary professionals and prepare them for a career in the culinary arts.

T&S has been a proud partner in that mission for decades, supporting and enhancing the professional kitchens where chefs-in-training spend their time and learn about the needs and demands of their future careers.

Preparing for the future

As water conservation continues to play a significant and growing role in the operation of foodservice establishments, T&S has worked closely with CIA to identify opportunities to boost sustainability with water-saving fixtures and devices.

By evaluating water use in common areas like hand sinks, prep sinks and pre-rinse stations, T&S identifies opportunities where water savings can be achieved without sacrificing performance. Adaptations like aerators and updated pre-rinse spray valves significantly reduce consumption, saving water and reducing related energy and sewer costs.

These improvements not only help the CIA kitchens run more efficiently but also teach students about the importance of water conservation and how to practice sustainability in their own future kitchens.



“The T&S and CIA partnership has had a key role in the CIA’s mission as we teach students to become the leaders and innovators of the foodservice and hospitality industry. This partnership helps us provide a world-class education.”

— *Kevin Allan, CIA vice president for advancement*

