ASHRAE Twin Tiers Chapter Creating a World of Zero Energy Buildings December 18, 2018

ASHRAE DL Presentation – Ithaca Marriot on the Commons Past Presidents Month, History Month

Description:

With the advancement of energy efficiency and the rapid decrease in cost of solar electric systems, the concept of creating a building that produces as much energy as it consumes is becoming a reality. This presentation will look the definition of a zero energy buildings, communities, and cities, how to achieve this goal including the process for achieving success, and some of the technologies that can be used. The lecture will dive into the decision-making process that was used for actual zero energy building including data and lessons learned from these early adopters.

Our ASHRAE DL presenter, Paul Torcellini, has 30 years of experience examining how energy is used in buildings - including delivery mechanisms, design, system integration, and operations. His focus is on creating buildings that have minimal environmental impact because of their operations, including very low energy buildings and zero energy buildings. Paul is a 25-year ASHRAE member and has received two ASHRAE Technology Awards for his energy-efficient buildings work and has been a key contributor to the Advanced Energy Design Guide Series, published by ASHRAE as a collaborative effort of AIA, ASHRAE, IES, and USGBC. He and his family live in a zero-energy home in northeastern Connecticut and run a sustainable farm focused on soil restoration growing a variety of farm products.

This month's meeting will also be our chapter's 2018-2019 Past Presidents month, as well as History month.

DATE <i>:</i> TIME:	Tuesday, December 18, 2018 5:00 PM
MEETING LC	CATION: Ithaca Marriot on the Commons 120 S Aurora St. Ithaca, NY 14850
AGENDA:	5:00 – 5:30: Arrivals & Networking 5:30 – 6:00: History, Past Presidents, and Chapter Meeting 6:00 – 7:30: Dinner and Presentation
MENU:	Salad: - Caesar Salad with Romaine Hearts, Croutons, Cesear Dressing, and Pecorino Cheese
	<i>Entrees:</i> - Spiced Rubbed Pork Loin – Oven Roasted with Cinnamon, Ginger, & Roasted Apples - Panko Crusted Chicken – w/ Manchego Cream Sauce & Spiced Toasted Almonds - Vegetarian Risotto – w/ Baby Heirloom Tomatoes, Roasted Garlic, Fresh Herbs, & Pesto
	Sides: - Freshly Baked Rolls w/ Butter - Market Fresh Starch and Vegetable Medley
	Desert: - Tiramisu – Sponge Cake, Espresso, Mascarpone Cream & Dusted w/ Cocoa Powder
	Refreshments: - Coffee, Decad Coffee, Iced Water with Lemon, Cash Bar

MAP:



Free and metered parking is available on adjacent side streets.

Parking is also available in the nearby Seneca St. and Green St. parking garages.