




BALTIMORE WASHINGTON MEDICAL CENTER

Sue Lake


Morrison Vice President of Operations for UMMS System



As a VPO, Sue has operational responsibility for a 50 million dollar budget managing Food Nutrition Services. Sue brings 27 years of operational expertise in healthcare and a clinical dietetics background. She has extensive experience with patient satisfaction initiatives, fiscal responsibility, kitchen design and renovation projects as well. Her experience also includes national programming in Wellness. Sue received a Bachelor of Science degree in Dietetics from Indiana University of PA.

Marvin Denson


Regional Director of Operations



Marvin's career in food and nutrition spans over 27 years. He has worked in various positions including catering and production manager, director of food and nutrition services, and most recently, regional director of dining operations. He specializes in dietary management, diversity leadership, quality assurance, and client relationship building. Marvin holds a B.S. in Hotel, Restaurant, and Institutional Management from Indiana University of PA and a MBA in Business Management from Strayer University. In his free time, he is an executive coach, board member for a non-profit, and avid writer. Marvin and his wife Michele look forward to celebrating 25 years of marriage in 2021.

Matthew Sercombe

Director of Food and Nutritional Services



While attending college, Matthew found a passion for culinary and decided to enroll in culinary school in Seattle, WA. In 2004, he and his wife moved to the DMV where he worked as an Executive Chef for a local restaurant group. The very next year, Matthew began his contract foodservice career in healthcare, a change he welcomed as his true calling. One of the most unique positions Matthew held was as the Executive Chef on the Olympic Culinary Team for athletes and staff in the 2008 Olympics held in Beijing, China. He most recently worked in corrections, managing multiple location's food and commissary accounts. In his free time, he enjoys working on his house, reading books on ancient history, and spending time with his wife and their two dogs.



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Patrick Onfroy **Executive Chef**



Patrick has been cooking for almost 15 years and prides himself on expertise in Caribbean, Latin, Asian, and American foods. He obtained his Associate's degree in Professional Cooking & Baking and his Bachelor's degree in Culinary Management—both from Baltimore International College. Food has always been his passion and at age 24, he began his career in healthcare as a Sous Chef. During his tenure, he has worked as a Retail Manager, Operations Manager, and Executive Sous Chef. Patrick, an avid reader, loves books on nutritional therapy and recipe books. He is the proud father of a 3-year-old son.

Elyse Kontra **Clinical Nutrition Manager**



Elyse, a registered dietitian, worked as a clinical dietitian for seven years. She holds a Bachelor's degree in dietetics from University of Delaware and Master's degree in applied nutrition from Northeastern University. She's also a certified nutrition support clinician. In her free time, she enjoys traveling and hiking. Elyse has hiked the tallest mountain in the contiguous United States.



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Fran Journey **Patient Services Manager**



Beginning her career at UM BWMC as a cook, Fran is excited to make this full-circle journey back to the place that started it all. She has worked as a Supervisor, Operations Manager, and is now eager to serve as the Patient Services Manager. Fran is a Certified Dietary Manager, CFPP ServSafe Certified, and was twice the recipient of the *People Who Care* Award. She enjoys spending time with her three grown children and five grandchildren on what many call their family “compound”. Fran loves to travel on cruises with her sister.

Mary Powell **Retail Manager**



Mary’s passion for healthcare began when she was in high school and has grown and developed throughout the years. She has worked in the cafeteria, with patient services, and now enjoys the opportunity to manage the retail space. Mary is a certified Dietary Manager and is also ServSafe certified. Together, Mary and her high school sweetheart have three grown children and one granddaughter. When she has down time, she can be found shopping or vacationing with her family.