

Food & Nutritional Services "Meet the Team"
May 20, 2020

UM REHABILITATION & ORTHOPAEDIC INSTITUTE

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.

David Jones**Director of Food and Nutritional Services**

David Jones, an Executive Chef by trade, has cooked in the military, worked in various restaurants and hotels, and operated catering facilities—all in his 35 years in the culinary field. When his grandmother became ill, it sparked his interest in healthcare. Since that time, David has taken pride in making a difference by providing great food to those who are sick. He has served as a Director of dining services for 6 years and has worked in healthcare for the last 13 years. He is a Certified Dietary Manager, Servsafe Proctor, Certified Food Protection Manager Proctor, and a member of ACF. In his spare time, he loves to cook and spend time with his family.

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**Chris Sibal**
Executive Chef

Chris Sibal, a graduate of Johnson & Wales University, began baking in a bagel shop when he was just 14 years old. His love for cooking further developed when he began working in a country club. After obtaining his degree in Culinary Arts, Chris worked as a Sous Chef in a variety of country clubs before transitioning into B&I feeding for Eurest Dining Services. He then moved in the private cafeteria sector before working as a Kosher chef, a position he held for 10 years. His own health scare ignited his passion for healthcare, and that is where he's been ever since. In his free time, Chris loves spending time family, especially with his son, as an Assistant Scout Master in Boy Scouts. He enjoys cooking traditional international foods— Mexican and Mediterranean are his favorites.

Christine Buckner
Patient Services Manager

With a degree in Culinary Arts, Christine has worked in the healthcare industry for 10 years, four of which with Morrison Healthcare. During her free time, she loves to go hiking, travel, visit different museums, food festivals, and try different breweries. She visits her family in the Philippines every other year. Christine enjoys eating cuisines from different cultures.

Tiffany Moore
Patient Services Supervisor

Tiffany has been working in the food service industry for over twenty years and has gained a wide range of experiences. She is ServSafe Certified, a highly self-motivated individual, and always looks forward to the future. In her free time, she enjoys cooking, dancing, and spending time with her family.

