



## UM SHORE

### **Sue Lake**

#### **Morrison Vice President of Operations for UMMS System**

A circular portrait of Sue Lake, a woman with blonde hair, wearing a dark top.

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**

A circular portrait of Marvin Denson, a man with glasses and a beard, wearing a suit and tie.

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.



## UM SHORE EASTON

### **Nikeita Wynn**

#### **Director of Food and Nutritional Services**



For 24 years, Nikeita has worked in the hospitality industry, serving in a variety of sectors such as higher education, long and short-term healthcare, jail and detention services, and restaurants. She has worked to open up new accounts as well as transition them from self-op/fee to P&L. Nikeita specializes in troubleshooting, team building, communication, profit growth, and career development for staff. Along her career journey, she has obtained her ServSafe Certification and is both a proctor and trainer. Nikeita has a Bachelor's degree in Criminal Justice and is a Certified Chef. When not at work, she can be found traveling, shopping, reading books, and spending time with her family.

### **David McKenty**

#### **Executive Chef**



David received his Associate's degree from the Culinary Institute of America and his Bachelor's degree from the University of Delaware. He completed his Culinary Apprenticeship with Moët Chandon, Epernay, France & Domaine Chandon, Napa California Culinary Stagiare Tokyo, Japan. He served as the Chef and owner of three small bistros in New York City. David has also worked as an Assistant Professor of Culinary Arts at Paul Smith's College, Delaware Tech, & Wilmington University. He and his wife live in Milford, Delaware with their beagle, where they enjoy golf, hiking the beaches, the coastal seafood cuisine, and numerous breweries in the area. Asian and French Country cooking styles are a particular favorite of his.



## UM SHORE DORCHESTER

**Charles “Buz” Porciello**  
**Director, Dorchester**



A graduate of Baltimore's International Culinary College, Charles has worked in several Maryland restaurants and retirement communities. He's also co-owned and operated The Rockfish in the Annapolis area and a catering business. He's spent the last twelve years as a chef at the Governor's mansion serving Governor Hogan and Governor O'Malley. He is now a proud member of the Morrison team. Charles enjoys the outdoors, especially the mountains of Western Maryland for hiking, boating, fishing, and picnics with family and friends.



## UM SHORE CHESTERTOWN

### John Morris

#### Director of Food and Nutritional Services

A circular portrait of John Morris, a man with short hair, wearing a light-colored, patterned button-down shirt.

John attended the Pennsylvania Culinary Institute in Pittsburgh, PA where he obtained his Associate's degree in Specialized Technology. He is ServSafe Certified and has been cooking full-time for over 18 years. He previously worked as a Food Service Director at a drug rehab facility. He's also served as a production manager and a Sous Chef for an assisted living community in Easton, MD. He loves spending free time with his wife, daughter and their black lab. Currently, he is teaching his daughter how to cook in the kitchen.