



UMMC Downtown

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.

Heidi Sherlock

Assistant Director of Food and Nutritional Services



Food service has been in Heidi's life for over 30 years. In high school she worked as a dietary aide, passing trays in a hospital. From there, she continued onto University of Maryland to obtain her degree and registration in Clinical Nutrition. She began her career in management and when her children were young, switched to consulting for health care facilities part-time for over 13 years. Since then, she has worked in management/clinical roles. In her and her husband's free time, they enjoy traveling, going to concerts, working in the garden, and visiting with their kids. Her church and church family are a big part of her life, where she stays active in serving the community.



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Mary Rice Patient Services Manager



Mary has been in the food service industry for over 36 years. She first began as an assistant manager working in retail at one of the social services buildings. As the current Patient Services Manager at UMMC, she oversees and mentors over 60 team members in servicing over 700 inpatient beds. She assists with the implementation of programs and new innovative ideas that help improve the production of the department. Mary is obtaining her associate's degree in business management. The youngest girl out of 13 children, Mary is also a mother of three and a grandmother of four. In her spare time, she enjoys working out because she is passionate about health and fitness. She also enjoys watching suspenseful and comedy shows and spending time with her family.

Kristen Josie Sous Chef



Kristen has worked in the hospitality industry since 2007. In 2018, she brought her talents to UMMC as the assistant food production manager, responsible for time keeping, assisting with changes in work flow, and directly managing 30 employees. Kristen is ServSafe Certified and also CPR certified. While not at work, she enjoys working out, spending time with her kids, and going to the beach. She is currently working on scrapbooks and photo albums for her family.

Arthur Franck Sous Chef



Arthur graduated from Towson State University with a B.S. in business administration. He has obtained certificates in certified public accounting, ServSafe, food service management, and HACCP. Beginning as an executive chef and ending as director of operations, Arthur's 40-year decorated career in food service has afforded him the opportunity to work with many large companies including Lockheed Martin, Social Security Administration, and John's Hopkins School of Medicine. Arthur is married with one grown son and a rescue dog named Jazzy. He is a lover of music who plays guitar in a local band in his spare time. The largest audience he performed for was over 4000, at Ocean City Maryland Spring Fest last year.



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Delores Brodie
Foodservice Supervisor

Delores first began her career with Morrison Healthcare in 1986 at a nursing home in Pikesville, MD. In 1992 she began working at UMMC for a few years before venturing in work for corrections for a couple of years. Delores realized she missed health care and began working for various hospitals in Virginia as well as the Naval Academy before deciding she wanted to be closer to home. In October 2015, she returned to UMMC and has been here since! Delores has been a hospice volunteer and a grief counselor for teenagers. She loves to travel and has visited Germany and Japan. She loves to cook and is known for her homemade cakes and candies. She enjoys church and relaxing with family.



Thomas Medley, Sr.
Patient Services Supervisor

Thomas, a proven hard worker, has been employed as a certified tailor, a baker, and an early childhood mentor in his 45 years in the workforce. He has worked at UMMC since 1984 and has obtained his Certified Dietary Certificate. While not at work, he enjoys watching movies, spending time with family, doing hard work, singing and traveling.



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Jimmie Lewis
Patient Services Supervisor

Having worked in the food service industry for over 30 years, Jimmie has held many roles including dishwasher, cook, sous chef, and assistant patient service manager. He has been afforded the opportunity to work in a variety of facilities such as nursing homes, hotels, and convention centers. Jimmie is no stranger to hospitality and found a real love for the behind-the-scenes work that goes into making a patient's stay in the hospital as pleasant as can be. He truly has a passion for working with good and feel it is his God-given gift. He enjoys playing video games, watch movies, and attending sporting events, when not working.



Brian Rice
Supervisor

Brian has been an asset to the UMMC team since 2012. Prior to, he worked in a restaurant and as a census taker. Brian enjoys shooting target archery and running marathons. He's completed a handful of ultra-marathons and two centuries (100 mi on a bicycle). An avid biker, Brian bikes to work, rain or shine!



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Joshua Duvall Supervisor

Joshua has been a food service professional for 20 years, first finding his passion through a vocational tech program in high school. In 2009, he earned his Associate's degree in professional cooking & baking, and then earned a B.S. in culinary management. While enrolled, he won 1 bronze, 3 silver, and 3 gold medals in a hospitality management contest. Joshua previously worked as the Executive Chef at the St. Elizabeth School for Special Needs Children, before bringing his talents to UMMC in 2019. In his free time, he enjoys playing video games and diving into culinary history, particularly from 18th century England and Early America. He also enjoys exploring culinary methods that are dying out like artisan butchery, sausage making, charcuterie, cheese making and artisan breads.



Christopher Land Patient Services Supervisor

As an accomplished customer services & systems support engineer, Christopher offers over a decade of experience providing service and support to companies in diverse industries worldwide. His skillset includes team management, project management & applications installation, and training & consulting. He likes mathematics, physics, engineering, science fiction and bowling.



Brandon Stepp Supervisor/Analyst

Brandon, an Army National Guard veteran, has an Associate's degree in culinary technology, and two Bachelor's degree in dietetics and criminal justice. He captained the Hot Food Competition team during college and won a gold medal at the Southeast Regional Hot Food Team Competition in 1997. He spent 10 years working as a Chef and after getting his degree in nutrition, went on to work for a healthcare management company as a Dietary Manager before coming to UMMC. He has an NDTR credential through the Academy of Nutrition and Dietetics, and a CDM, CFPP credential through the Association of Nutrition and Food Service Professionals. In his free time he enjoys riding his bike and gardening.