



UM UPPER CHESAPEAKE HEALTH

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 UPPER CHESAPEAKE MEDICAL CENTER

Lamont Pommells

Director of Food and Nutritional Services, Upper Chesapeake



Lamont, a 10 year U.S. Navy Veteran, has worked within the hospitality industry for the last 20 years. He has worked as a Director in colleges/universities, SNF's, ALF's, and hotels. His certifications include CDM, CFPP, ALM, SS, SSA Education: U.S. Military, T.W.C.C., Stratford University. While not working, Lamont enjoys rebuilding a 1986 Buick Regal, riding motorcycles, maintaining an herb and vegetable garden, and enjoying sushi.

Wendy Stout

Patient Services Manager, Upper Chesapeake



Wendy began working in restaurants at the age of 14, and from there, completed three culinary apprenticeships. She has competed in several chef competitions, carving demonstrations, and was featured in “The Taste of Harford”. In 2004, she left the restaurant business to begin a new career at Harford Memorial Hospital. During her time at HMH, she earned her CIS and CRCST from Purdue University. She also served on both the Resuscitation and Cards of Caring Committees. Recently becoming the Patient Services Manager at Upper Chesapeake, Wendy has combined both career loves: Culinary Arts and Patient Care. She is a third generation employee of Upper Chesapeake, following in the footsteps of her Grandmother and Mother. Wendy is a mom, personal chef, maid and chauffeur to a set of boy/girl twins. In her spare time, she serves as Director of The Havre de Grace Youth Football Program and is a Board Member of the Upper Chesapeake Youth Football League. She's a huge football fan with her favorite team being her Youth Warriors program, followed closely by college and then NFL.



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Zack Trabbold
Executive Chef, Upper Chesapeake

Zack, is a graduate of Walnut Hill located in Philadelphia, PA. He was the runner-up for “Best Chef of Maryland” 2019. In his free time, he enjoys going out to eat. He love Eagles football and anything by the water!



Patrick Ferrigno
Retail Manager, Upper Chesapeake

After starting at Towson University majoring in Business and Accounting, Patrick soon found he was impassioned by the restaurant industry. He started managing full service for a number of years. He then moved into a multi-unit role with HMSHost. Most recently, he worked for 8 years with Panera Bread, transforming three cafes into training stores as a Training General Manager. He was also certified as Gold Standard. His extensive knowledge of budgets, P&Ls, food and labor cost controls and inventory manager will translate well for his new position. Patrick is married to a teacher and dance studio owner. Together, they have two kids and a dog. His spare time is consumed with his love of baseball. Patrick coaches little league and travel-ball from spring through fall. When he is at home, he loves to cook.



UM HARFORD MEMORIAL HOSPITAL

Matthew McMahon

Director of Food and Nutritional Services, Harford Memorial



Food service is actually Matthew’s second career path. His first career was in technology and lasted 12 years, beginning as a technician with IBM and ending as an Information Risk Analyst with Deutsche Bank. While technology was an interesting and rewarding career, he felt the pull towards food service. For 7 years, he built the foundation of his food service career managing fast casual dining establishments. In 2013, he was invited to move into the healthcare environment, working as the Retail Manager of Upper Chesapeake Medical Center. During the summer of 2019, he was promoted to the role of Director of Nutritional Services at Harford Memorial Hospital. During his time away from work, he enjoys an eclectic group of hobbies ranging from hiking and mountain biking, to teaching himself the Russian language (which was useful when he toured Kiev solo!), or even designing a website. Most recently, he has found much of his time devoted to the role of a 9th grade teacher to his wonderful 14-year-old daughter, Faye.

Raymond Ballard

Patient Services Manager, Harford Memorial



Raymond, a graduate of the Pennsylvania Culinary Institute has worked in healthcare food service since 2013. He has worked as a Patient Services Manager, Retail Manager, and Executive Chef for organizations all along the East coast. He is a Certified Dietary Manager, and is also ServSafe Certified. Raymond has a 12-year-old son and in his spare time can be found weightlifting, bike riding, swimming and bowling. He has traveled to Scotland, London, Italy, Nova Scotia and the Bahamas.