

the SCOOP



ALLEGANY COLLEGE of MARYLAND School of Hospitality Management & Culinary Arts Newsletter | FALL 2022



OPEN HOUSE

OPEN-HOUSE HELD

An open house was hosted at The Culinaire Café on Thursday, June 9, 2022. We had 11 perspective students stop by and get information throughout the day. Stations were set up for all the different programs that are offered at the school. We gave away swag bags and offered goodies from each station pertaining to that program. We had six lucky recipients of our five \$100 tuition vouchers and an AMC gift basket raffle. Adam Kenney and Abbey Kerns held demonstrations while light appetizers and desserts were served. Anne Haynal was here to register students throughout the day and Luanne Cook spent the day outside, in the wind, bringing in perspective students. Several faculty members attended to show their support, whom without, none of this would be possible. A big THANK YOU to all involved!

Coming Soon!

**Registration opens-November 7, 2022-Be sure to register for
Brewing, Culinary Arts, Hospitality or Event Planning classes**

Classes End-December 9, 2022

Commencement-December 16, 2022

Open House at The Culinaire Café-January 4, 2023-11:00-2:00 and 4:00-6:00

Classes Begin – January 11, 2023

YOUR TASTE BUDS WILL THANK YOU WITH A CULINARY CAREER!

ACM offers a one-year Baking Essentials program that provides you with the tools you will need to succeed in baking or pastry production. You will receive hands-on instruction in baking techniques and enhance your skill development as part of The Culinaire Café team. You will develop speed and proficiency while creating desserts and breads in this student-operated restaurant. The following bread recipe is just one of the many possibilities you will be able to create!

PUMPKIN BREAD

Ingredients

- 3 ½ cup (one 29 oz. can) Pumpkin puree (not pie filling)
- 2 ¾ cup white granulated sugar
- ½ cup vegetable oil
- 4 eggs
- 3 cup plus 2 tablespoon all-purpose flour
- 1 ½ teaspoon baking powder
- 2 teaspoon baking soda
- 2 teaspoon ground cinnamon
- 1 teaspoon salt
- ½ teaspoon ground nutmeg
- ½ teaspoon cloves

Directions

Preheat the oven to 350 degrees F. Grease and flour two (9x5) loaf pans

In a large bowl, mix together the pumpkin, sugar, oil and eggs; set aside

Combine the flour, baking powder, baking soda, cinnamon, salt, nutmeg and cloves; stir into the pumpkin mixture until well blended. Divide the batter evenly between the prepared pans.

Bake in preheated 350 degrees F oven for 55 to 60 minutes. The top of the loaf should spring back when lightly pressed and toothpick inserted in the middle should come out clean.

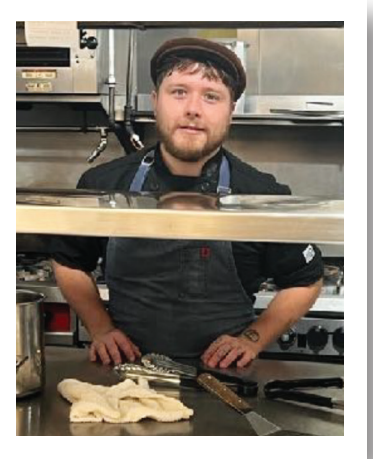
WELCOME PAYTON HEDRICK

ACM is proud to introduce Payton Hedrick, Production Assistant, to The Culinaire Café. He is a native to Allegany County, born in Cumberland and raised in Rawlings.

Growing up, food was a major focus of his and was fostered by the women in his family. After high school graduation he worked on farms and homesteads for approximately two years before receiving his first culinary job. He spent the early years of his career in Alabama and Georgia. His background is largely in fine dining and farm to table operations. He

maintains a relationship with many of his previous chefs/mentors. He collaborates with them on events, at least once a year. He is also a member of a small restaurant crew that participates in a few annual charity events that revolves around food service and hospitality. He believes that working with food is a constant opportunity to nurture and grow.

Payton has a small hobby farm. He resides in Corriganville with his partner and their infant daughter. He is looking forward to working with the students and getting to know his co-workers!



WELCOME JENNA BURKETT

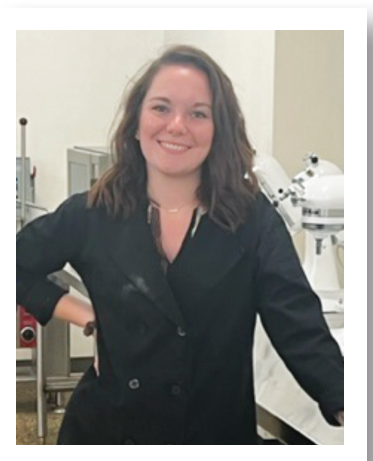
ACM is proud to reintroduce Jenna Burkett, our new Manager of Restaurant Operations, to The Culinaire Café. Jenna is also an instructor and teaches Dining Room Management and Food Safety Sanitation. She is a native to Allegany County, born and raised in Mount Savage.

Jenna often jokes that she has been working in restaurants since she was born as her grandmother owned The Green Arrow restaurant in Mount Savage, MD and she started her career there at a very young age. She began working at Gingers Asian Kitchen as a teenager and worked there for 17 years. It was there that she discovered her passion for customer service and the importance of working hard. She has been with ACM for almost 10 years and her goal is to share her knowledge with students and help them thrive in this industry. She would like to attribute her hospitality skills to the strong women in her life who have always set an example.

Jenna lives in Mount Savage with her husband, Tim and their two daughters, Eliana and River. She also has a step-son, Hunter. Her favorite thing to do is to be with her family. She is excited about her new position and is looking forward to what the future can bring.

WELCOME ABBEY KERNS

It's our pleasure to reintroduce Abbey Kerns to the ACM community. Abbey is a 2019 ACM graduate with a Hospitality Management and Culinary Arts degree. She is a Frostburg native, currently living in Cumberland. Abbey works as our baking instructor and baking assistant at The Culinaire Café. But that's not her only job. She also works in the kitchen at the local Italian restaurant, Ristorante Ottaviani, where she is either cooking on the line or making their specialty desserts. Abbey is always playing with different dessert ideas and techniques to expand her baking knowledge. When she is not hard at work she enjoys spending time with her boyfriend and fur babies. She is looking forward to getting to know all her students and sharing all her baking knowledge.



IF YOU ARE READY TO START YOUR HOSPITALITY STORY
please call 301-784-5406