

## **Allegany College of Maryland Partners with Metz Culinary Management for Campus Dining Services**

*Metz will implement signature food concept stations that improve the quality and variety of fresh and healthy dining options on campus*

**Cumberland, Md. (January 17, 2017)** – Allegany College of Maryland has partnered with Metz Culinary Management to provide dining services for students, faculty, staff and guests effective January 18, 2017.

Under the two-year agreement, Metz Culinary Management will implement signature food concept stations and catering services that improve the quality and variety of fresh, healthy and sustainable dining options on campus.

“Metz Culinary Management is dedicated to quality food service that meets the needs and addresses the concerns of each partner we work with,” said Bill Allman, district manager and director of sustainability at Metz Culinary Management.

“We are excited to bring our reputable services to Allegany College of Maryland and fulfill their needs just as we have for our other partners.”

On January 18, Metz Culinary Management will begin operating dining services at ACM in the College Center’s Campus Cafe.

Original Metz signature food concept stations include Market Street Deli, Bravo, J. Clark's Grille, Villa Toscana, Du Jour, Green Scene and Up for Grabs.

Metz Culinary Management will also be in charge of the Allegany College of Maryland’s catering services. A catering service symposium will be held in February.

In addition to offering fresh, healthy and sustainable dining options, Metz Culinary Management was selected because of its industry reputation of providing quality foods consistently across all accounts.

Allegany College of Maryland is a high-quality, low-cost educational community college with its main campus set in the mountains of Maryland's Allegany County.

The college enrolls over 3,000 credit students and logs more than 14,000 continuing education registrations per year.

The small, attentive college atmosphere with a 14:1 credit student to instructor ratio, engages students of all ages and backgrounds in rich, challenging learning opportunities.



**About Metz Culinary Management**

Metz Culinary Management is a family-driven company that collaborates with its clients to deliver restaurant-inspired hospitality to each and every guest. In 2016, *Food Management Magazine* named Metz one of the Top 16 Management Companies in the U.S. and one of the Top 5 Firms to Watch.

For more information on Metz Culinary Management visit [www.metzculinary.com](http://www.metzculinary.com)

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