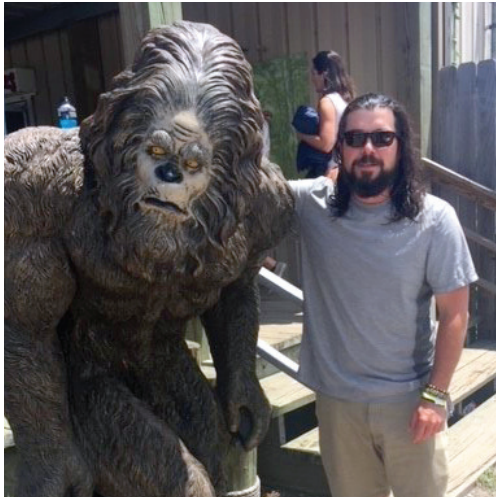




MEET THE CHEF

ACM is proud to introduce our new Supervising Chef, Adam Kenney. A native of Frostburg, Maryland, Chef Adam found his calling to the culinary industry while pursuing a degree in business at Frostburg State University. Raised in an Irish/Italian family, food was always a central part of life. After gaining industry experience, he secured employment in foodservice operations at Frostburg State University.



His deep passion led him to excel in the field and move successfully through several positions in Higher Education Food Service management.

In 2014, Chef Adam joined Compass Group USA, the leading foodservice company in the world. His joy of people and leadership led him to serve as Executive Chef for five years. He was invited to speak at conferences and travelled as a "Super Chef" assisting with events in Pittsburgh, Chicago and Miami. He received the East Division's presidential award for "Difference Maker".

In the summer of 2020, he accepted a teaching position at ACM as Supervising Chef of The Culinaire Café. Here he will be able to pass

on his culinary knowledge and share his passion for food. Chef Adam is a welcome addition and a great asset for The School of Hospitality Management & Culinary Arts.

"I look forward to passing on knowledge and passion for the culinary and hospitality industry to the next generation of professionals."

Chef Adam resides in Frostburg, Maryland with his wife Jacqueline and their two boys, Liam and Jackson. In addition to being in the kitchen, he enjoys traveling, entertaining, catering special events with local restaurants, camping, and singing and playing the guitar.

KEEP SAFE AND CARRY ON

In these uncertain times, we want all visitors to ACM to rest assured that we are following all proper procedures for Covid-19 mitigation. The students, staff and visitors are required to follow all guidelines set forth by the CDC and Governor Hogan as they pertain to restaurant operation. We take pride in our students and staff and their ability to provide a great dining experience despite the challenges faced by the pandemic. If you are planning a visit, remember that we are operating at reduced capacity and the maximum for groups seated together is six. Face masks must be worn anytime you are not seated at your table. Thank you for your patience and understanding and for helping keep us all healthy! We appreciate you!

BAKING IS A SWEET CAREER!

ACM offers a one-year program that puts you on the fast-track to a baking career. You will receive hands-on instruction in baking techniques and enhance your skill development as part of our Culinaire Café team. You will develop speed and proficiency while creating desserts and breads in our student-run restaurant. Try your hand at baking with the recipe below:

ALMOND SNOWBALLS

Prep Time: 15 minutes

Cookie Time: 10-12 minutes

Yield: 36 cookies

Ingredients

- 1 cup (2 sticks) unsalted butter, softened
- 1 cup powdered sugar, divided
- 2 teaspoons preferred extract (coffee, maple, chocolate)
- 2 cups all-purpose flour
- 1 cup chopped almonds

Directions

1. Preheat oven to 350 degrees F.
2. Place chopped almonds on a baking sheet and toast for 3 to 5 minutes in preheated oven. Remove from oven and set aside.
3. While nuts are toasting, cream together the butter, 1/2 cup sugar, and vanilla in a large mixing bowl.
4. Add flour to butter mixture in two portions; mix until just combined after each addition. Stir in toasted almonds by hand.
5. Roll cookie dough into 1" balls and place on a greased baking sheet. Bake for 14 to 16 minutes until the bottom edges of the cookies just begin to brown.
6. Remove cookies from oven and let cool for 5 minutes. Roll warm cookies in remaining 1/2 cup powdered sugar. Place on a wire rack to cool completely.

Here are ten reasons to choose a career in the hospitality field.

1. You get to make people happy.

As a champion of customer service, your job is to create a memorable experience for your guest.

2. It's a safe bet.

Labor statistics show that job opportunities abound in every segment of the industry.

3. You can move up fast.

With some formal training and initiative, you can quickly move up the ladder into a management position.

4. It is new and exciting every day.

No 9 to 5 job here! Each day and opportunity is a unique service adventure.

5. It opens a door to the world.

Every country in the world has a hospitality industry, and the skills you develop can be transferred anywhere.

6. You can use your creativity.

This is a people-centered field, and you bring to it your style, your personality, and your passion.

7. You have so many options!

You don't need to get stuck in one niche. It is easy to move within different segments such as lodging, recreation, banquets, food service, special events, etc.

8. There are great perks.

In order to make sure our guests have fun, we need to have fun, too. Employers work hard to make sure that you get rewarded for going "a step above the rest".

9. Prospects are good for starting your own business.

This industry is a good choice for entrepreneurs who want to do their own thing.

10. There is a clear route into the industry.

Earning a certificate or degree from ACM's School of Hospitality Management & Culinary Arts will open many doors for you!



ACM SALUTES YOU SERGEANT MCKINNEY!

ACM students shine and Sergeant Alisa McKinney is no exception. Sergeant McKinney served in The US Army for nearly 7 years and is an Operation Iraqi Freedom and Operation Enduring Freedom Veteran. After her retirement, she was diagnosed with diabetes and felt that she had a lot to learn about healthy cooking. In 2018, she enrolled in The School of Hospitality Management & Culinary Arts at ACM.

Alisa admits that she was not a great student growing up but was determined to give her all at ACM. She graduated with Degrees in Culinary Arts and Hospitality Management as well as a certificate in Event Management. She received two scholarships from The National Restaurant Association as well as 3 others from ACM. Alisa graduated Cum Laude with a 3.4 cumulative GPA. This is quite the accomplishment for any student, but particularly for a combat veteran battling PTSD, bi-polar depression, ADHD and a number of other issues that make focusing and learning difficult.

When asked what her favorite part of the program was Alisa says, "I always loved the lectures that Dave gave, it never felt like you were learning but more of an adventure... We connected on a teacher/student level, and on a veteran level." She also enjoyed learning how to be a better baker and says "Ms. Deb's tips in the kitchen improved my baking game 100%". Her only regret, "I wish I could have longer in the program so I could learn more about cooking from Chef Adam.

Sergeant McKinney Lives in Levels, WV with her 16-year-old daughter, Naomi. She now spends most of her time helping her daughter with school, volunteering and cooking healthy meals for her family. We salute you Sergeant McKinney, well done!



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in the kitchen
improved my baking
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IF YOU ARE READY TO START
YOUR HOSPITALITY STORY
please call 301-784-5406