



ALL THE (POTENTIAL) PRESIDENTS' MEALS

In anticipation of the four Presidential candidates' campus visits announced by the Allegany College of Maryland (ACM) Board of Trustees on October 14th, the faculty and staff of the School of Hospitality Management & Culinary Arts held production meetings to plan for a positive and comfortable experience when welcoming each candidate to the Culinaire Café.

During these meetings faculty, staff and students discussed venue preparations, protocol and, above all, planning the menus. Meal planning for each candidate involved gathering information about each candidate's preferences, dietary restrictions, favorite foods and drinks. Then Regional specialties and seasonal offerings were "chewed over", various cooking methods reviewed and student involvement and input considered.

After all these factors were taken into consideration, the following menus were recommended:

Monday, October 28th

Maryland Style Crab Cake
Turkey BLT Wrap
Salad Bar
Macaroni & Cheese
Stewed Tomatoes
Cole Slaw
Cornbread
Dessert
Full Beverage Bar

Thursday, October 31st

Blackened New York Strip
Turkey BLT Wrap
Salad Bar
Roasted New Potatoes
Green Beans
Glazed Carrots
Dinner Rolls
Dessert
Full Beverage Bar

Monday, November 4th

Salmon (*Gluten Free*)
Turkey BLT Wrap
Salad Bar
Roasted Potatoes (*Gluten Free*)
or Rice
Green Beans
Dinner Rolls
Dessert
Full Beverage Bar

Wednesday, November 6th

Maryland Style Crab Cake
Turkey BLT Wrap
Salad Bar
Macaroni & Cheese
Stewed Tomatoes
Cole Slaw
Cornbread
Dessert
Full Beverage Bar

ACCREDITATION ANNOUNCEMENT

In July 2024, the Accreditation Commission for Programs in Hospitality Administration (ACPHA) voted to grant ACM's Hospitality Management accreditation for the next five years.

An organization that evaluates and accredits hospitality management programs at the Associate and Bachelor's degree level in institutions of higher education, ACPHA ensures the quality of hospitality education by setting standards for curriculum, faculty qualifications, and student learning outcomes; essentially acting as a recognized body to certify the quality of hospitality management programs.

Recognized by the Council for Higher Education Accreditation, the Accreditation Commission for Programs in Hospitality Administration (ACPHA) was formed in 1989 and in 2008 merged with The Commission on Accreditation for Hospitality Management (established in 1994), choosing Accreditation Commission for Programs in Hospitality Administration as the official name.

A program recognized by ACPHA indicates a high standard of education and can be considered more reputable by potential students and employers. ACPHA congratulated Allegany College of Maryland's Hospitality Management program for their excellence in the preparation of all documents and in thoroughness in addressing all of the criteria and major factors. The Commission noted many areas of strength within the Program, in particular commending the faculty for "their commitment to both student and program success".

WORK TOWARDS A SWEET CAREER IN OUR BAKING ESSENTIALS PROGRAM!

Our Baking Essentials Program provides you with the tools needed in baking and pastry production. While receiving hands-on instruction from our professional staff, you'll develop speed and proficiency in our student-operated restaurant. The following recipe is just one of the many creations you will be able to master and eventually, you will go on to create your own delectable concoctions!

WHITE CHOCOLATE FRUIT TART

Ingredients

$\frac{3}{4}$ cup butter, softened
 $\frac{1}{2}$ cup confectioner's sugar
 $1\frac{1}{2}$ cups all-purpose flour

Filling

1 package (10-12 ounces) white baking chips, melted and cooled
 $\frac{1}{4}$ cup heavy whipping cream
1 package (8 ounces) cream cheese, softened
1 can (20 ounces) pineapple chunks
1 pint of fresh strawberries, sliced
1 can (11 ounces) mandarin oranges, drained
2 kiwifruits, peeled and sliced

Glaze

3 tablespoons sugar
2 teaspoons cornstarch
 $\frac{1}{2}$ teaspoon lemon juice

Directions

In a small bowl, cream the butter and confectioner's sugar until light and fluffy. Gradually add flour and mix well.

Press into an ungreased 11-inch fluted tart pan with removable bottom OR into a 12-inch pizza pan with sides. Bake at 300° for 25 – 30 minutes or until lightly browned. Cool on a wire rack.

For the filling, in a small bowl, beat melted chips and cream. Add cream cheese; beat until smooth. Spread over crust. Refrigerate for 30 minutes. Drain the pineapple, reserving $\frac{1}{2}$ cup of juice. Arrange the pineapple, strawberries, oranges and kiwi over the filling.

For the glaze, in a small saucepan, combine sugar and cornstarch. Stir in lemon juice and reserved pineapple juice until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Cool. Brush over the fruit. Refrigerate for 1 hour before serving.

Yield: 16 servings
**Refrigerate Leftovers*

INTRODUCING COURTNEY LOVE (aka COURTNEY LOVE COOPER)

The School of Hospitality Management & Culinary Arts is excited to announce that Courtney Love has joined us as our Apprenticeship Coordinator. This is a brand-new state funded position which oversees the first Apprenticeship Program registered at ACM and we are thrilled to have Courtney on board to spearhead this initiative.

Born and raised in Cumberland where she attended Allegany High School, Courtney went on to the Early Education Program offered here at ACM and then moved to the Big Apple where she earned her degree from The Fashion Institute of Technology before returning to her hometown. Meet Courtney Love.

When did you join us here at ACM?

When I returned to Cumberland from NYC, I had to re-start my career and I began working with the School of Hospitality Management and Culinary Arts in January 2024.

What inspired you to pursue a career in this industry?

Well, my degree is in Fashion Marketing and Merchandising and most of my experience has been in the fashion industry. I worked in PR, marketing and a great deal of retail/customer service. However, I did grow up in a restaurant family. My parents and some relatives own several restaurants throughout Cumberland. My marketing background, connections with local businesses, and my passion for higher education made me a prime candidate for this new position at ACM.

Just curious, as yours is a recently developed position, how did you hear about it?

Through networking, making connections with people active in the community and hoping they would remember my name when a position opened up. I actually learned of the position through one of my peers, a fellow ACM member, at a Halloween party!

What are some of your prime responsibilities?

Recruiting for the Hospitality Management and Culinary Arts Apprenticeship Program and for the school in general. Connecting with business partners in the hospitality industry and onboarding their employees as students at ACM.

What are you most excited about in your position so far?

What I like most about my job so far is the opportunity to meet and connect with so many wonderful people. The supportive, family-like environment at the school makes it a truly special place to work. I also really enjoy working with the students and I hope I can make a positive impact on them, even in small ways.

What do you find most challenging in this position?

The biggest challenge so far has been getting the community excited and involved in this new program. I've done a lot of recruiting and promoting, but I don't think people fully realize just how amazing this program is and all the potential it has. It's been tough getting that message across, but I'm hopeful that once they see it in action, they'll get just how special it is.

Okay, let's talk less about your new position and more about you.

What was your first job?

I worked in my family's restaurant throughout my teen years, but my first job away from home was for a one- woman PR company, and that woman was absolutely bananas, ha-ha!

What is the worst meal or the best meal you've ever cooked?

I can't cook! ha-ha! I know that is terrible considering I work for the school of Culinary Arts and everyone in my family can cook, but my strong suit is hospitality. I do make a delicious peanut butter pie though.

What's a skill or hobby you have outside of work?

I'm a big-time reader. I try to consume as many books and audiobooks as possible, especially thrillers and historical nonfiction. One of my favorite activities is taking my son to the library.

What are your favorite office accessories that you brought from home?

My framed photos of my son, my Shiba Inu, my two black cats, and my favorite drag queens, Trixie & Katya.



CULINAIRE CAFÉ JOINS IN DOWNTOWN CUMBERLAND'S GRAND REOPENING RIBBON CUTTING

On Thursday, November 14th, city and state officials came together to mark the beginning of a new chapter in our local business community with a special ribbon cutting ceremony. Eighteen months of work transformed the former pedestrian mall back to an open street with parking, new infrastructure, and other amenities. Faculty and students of ACM's School of Hospitality Management and Culinary Arts joined in the event by hosting a celebratory lunch following the ceremony.

Cumberland Mayor Ray Morris, Delegate Jason Buckel, and seventy-five other guests were treated to a menu designed to highlight dishes made with ingredients sourced locally and regionally, showcasing the unique flavors and produce specific to our area.

Guests were treated to Crab Soup, a Pasta Bar, a Charcuterie containing local meats and cheeses and a Dessert Buffet that featured ice cream from the Queen City Creamery.

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