



(l-r) Raimund Hofmeister, Certified Master Chef, Director of School of Culinary Arts and Hospitality, Stratford University, Chef des Rotisseurs; Mary Ann Shurtz, Executive Vice President, Stratford University; Stuart M. Goldberg, Chambellan Provincial, Mid-Atlantic, Bailli Baillage de Baltimore, Chaine des Rotisseurs

Chain, Chain, Chaine – Stratford University’s Chaine Kitchen Opens

It was a festive evening for all who attended the chain-cutting ceremony and dinner at the Chaine Kitchen at Stratford University’s Baltimore Campus. Three years ago, Raimund Hofmeister, CMC and the University’s Director of the School of Culinary Arts and Hospitality, envisioned a viable, working kitchen for extension cooking classes for the hobby cooks, food enthusiasts, gourmands, and for professional development.

The world’s oldest gourmet club, Chaine des Rotisseurs, became the sponsor, helping to create the space for future culinary competitions and training. Equipment was pulled from

storage at other Stratford University campuses, refreshed, and fixed to complete the 20-person working kitchen. The Stratford extension cooking classes are on the horizon, as are many other uses of the Chaine Kitchen. This will not be the only Chaine Kitchen for Stratford University. There will be more to come at its other campuses.

Stratford University, 210 S. Central Avenue, Baltimore, MD 21202, 410-762-4201, <http://www.stratford.edu>, Facebook: StratfordU; Twitter: @Stratford_u; Instagram @stratforduniversity.

DARA BUNJON: Dara Does It – Creative Solutions for the Food Industry, offers public relations, social media training, administration, freelance writing, marketing, and more. Contact Dara: 410-486-0339, info@dara-does-it.com or www.dara-does-it.com, Twitter and Instagram: @daracooks. Listen to her Dining Dish radio program on Baltimore Internet Radio.



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Michael Birchenall Scholarship Fund

Michael Birchenall was a man of strong conviction and passion. Among his many attributes, Michael is fondly remembered as a man who offered tremendous support, help and encouragement to young people looking to make careers in the foodservice industry. He was always the champion of the bus boy, cook or hostess who was behind the scenes making things run smoothly.

That is why the state restaurant associations in the region are coming together to create the Michael Birchenall Scholarship Fund in his honor. This Fund will help young people who plan to further their hospitality and foodservice education at a post-secondary or culinary school.

Give back to the man who gave so much to our industry. Make a contribution to the Michael Birchenall Scholarship Fund today!

CONTRIBUTION LEVELS

Diamond Level - \$2,500 | Gold Level - \$1,000 | Silver Level - \$500 | Other amounts welcome

CONTRIBUTIONS SHOULD BE MADE PAYABLE AND SENT TO:

Michael Birchenall Scholarship Fund | 6301 Hillside Court | Columbia, MD 21046

Questions can be directed to the Restaurant Association of Maryland (410) 290-6800 or email scholarships@marylandrestaurants.com

