



News Release

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December 15, 2006
NR06079

New NMCC executive chef and dining manager brings vast culinary experience to County

Aroostook County - A new executive chef and dining manager hired by the foodservice management company at Northern Maine Community College brings with him extensive and award-winning culinary experience.

Mark Strang, who currently resides in Patten and is in the process of moving his family to central Aroostook, has worked in the restaurant and foodservice industry, in nearly every capacity, for more than two decades, including the past ten years in management. He assumed the new position at NMCC last month, making the transition from his most recent post as manager of the Chili's Restaurant in Bangor.

"I'm very excited about being back in the college atmosphere. My goal is to provide students and staff with a quality dining facility, as well as share my love and passion for culinary arts and cuisine with the local community. Toward that end, I am looking forward to working with community organizations and businesses that hold functions on our campus to help make their functions as memorable and impressive as possible," said Strang.

A graduate of the culinary arts program at Eastern Maine Community College, Strang has studied classical French cuisine, menu design, baking, soups, salads, dining room service, desserts and plate presentation.

Prior to managing the Bangor restaurant, he spent several years as executive chef and kitchen manager at the University of Maine at Machias. His duties there included managing 20 employees, specialized caterings, creative menu design, inventory and other areas.

During his tenure at Machias and as a result of a management agreement between the foodservice program there and at the University of Maine at Fort Kent, Strang had the opportunity to travel to Fort Kent, the site of the 2004 Biathlon World Cup, to be an integral part of the award-winning foodservice team.

He was among the chefs that prepared daily meals and special event caterings for hundreds of athletes, coaches, technicians, VIPs and volunteers from over 20 countries during the event. At the end of that year's World Cup circuit, the participants who traveled the complete 14-venue event, including a dozen prominent European sites, voted the Fort Kent food service tops for the year.

“That was truly an awesome and amazing experience,” said Strang of his work on the World Cup meal preparation.

Community groups and organizations interested in hosting events on the NMCC campus and working with Strang to create unique and ideal menus for the function should contact the NMCC continuing education division at 760-1155.

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Above: Mark Strang is the new executive chef and dining manager hired by the foodservice management company at Northern Maine Community College.