



## *Chef Noelyn “Ning” DeRoxas*

*Born Oct 13, 1973, Chef Ning graduated with a degree in Bachelors of Science during the year of 1997, majoring in Nutrition and Dietetics. She worked in the Healthcare industry for over a decade as Food and Nutrition Supervisor in California before going to culinary school. Eventually going to culinary school led her to a successful career as an Executive Chef/Culinary Supervisor. In 2013, Chef Ning also graduated with the Highest Honors from The Art Institute of California-Inland Empire.*

*It should have been obvious that as a child, Ning would eventually have become a Chef. As a little girl, she read cookbooks instead of school books and had her own set of pots and pans to aid in making pansit and adobo. She has been behind the stove since she was 6 years old, trying to help the maids and her mom in the kitchen. Today, as a Chef who was just recently featured on a local Cecil County newspaper, Cecil Whig, Chef Ning’s life as a Chef has a certainly been diverse and noteworthy. From her beginnings at St Mary Medical Center as Food and Nutrition Supervisor to Children’s Hospital of Philadelphia as Patient Services Manager to UHCC as Culinary Supervisor/Executive Chef, her passion for food has never faltered.*

*Chef Ning joined UHCC team in June 2015 as Executive Sous Chef. After 7 months, she got promoted to Culinary Supervisor/Executive Chef. She oversees Production and Retail operations and its on-site and off-site caterings.*

*Chef Ning also owns her own catering business- Nutritious Gourmet*

*With a passion from international cuisine, Chef Ning has traveled locally and internationally to experience firsthand how each meal is prepared. She has learned to celebrate and appreciate where local produce and traditional regional cooking is the norm. She shares UHCC Food and Nutrition department’s commitment and support for organic, local and sustainable practices and its commitment to provide a living, learning environment for UHCC patients and employees and customers.*

*Sustainability and locally grown products are very important to Chef Ning as she loves to apply farm to table with a wide range of international cuisine including Japanese, Thai, Vietnamese, Filipino, Classical American Italian, Spanish Tapas and Korean.*