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## **CIENA HEALTHCARE NAMES BRADLEY KIMELMAN AS EXECUTIVE CHEF AT NOTTING HILL OF WEST BLOOMFIELD**

**SOUTHFIELD, Mich. – March 23, 2015** – Ciena Healthcare, a leading manager and operator of skilled nursing and rehabilitation centers in Michigan and Connecticut, today announced the appointment of Bradley Kimelman as Executive Chef at Notting Hill of West Bloomfield. In this position, Chef Kimelman is responsible for culinary operations at Notting Hill, incorporating healthy dietary choices and providing fresh food options. The announcement was made by Kristine Halsey, COO, Ciena Healthcare.

Chef Kimelman brings decades of experience to his new position. He joins Notting Hill after serving as the executive chef at Macaroni Grill in Livonia. Prior to that, Kimelman traveled the southwest where he developed his passion for working with a wide range of ingredients, before returning back to Michigan to open his own restaurants, Sweetwaters Bistro, in Keego Harbor and Hashbrowns in West Bloomfield. Following the opening of his restaurants, Chef Kimelman became the manager at Alban's Restaurant in Birmingham and was the executive chef at Renaissance in Detroit. Chef Kimelman received a culinary degree from Oakland Community College and went on to study at the Culinary Institute of America.

"I was born and raised in the West Bloomfield area and this is my way of 'giving back' to the community," said Chef Kimelman. "I want the residents to feel at home during their recovery. My goal is to provide the residents of Notting Hill with an exquisite dining experience that highlights creative dishes that will leave them happy, nourished and well-fed during their stay."

Chef Kimelman oversees a kitchen staff of 30 at Notting Hill, which offers its residents two seatings for lunch and dinner. Sample menu items include a fattoush salad, Italian-style grilled chicken with a sundried tomato pesto sauce, and forest mushroom polenta with toasted pine nuts. To accommodate individual tastes and preferences of the residents, Chef Kimelman works closely with Notting Hill's dietitians to feature a new menu each week as well as made-to-order meals, such as omelets and burgers. Kimelman currently is conceptualizing a 24/7 limited menu to the center in order to meet residents' lifestyle and comfort expectations.

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“We are honored to welcome Chef Kimelman to Notting Hill,” said Carrie Beaulieu, administrator at Notting Hill of West Bloomfield. “With his wealth of culinary experience, Chef Kimelman’s knowledge and skill set is a great asset to our facility. His dedication for catering to the dietary needs of residents while refusing to sacrifice quality by using fresh, high quality ingredients has already made a lasting impression.”

***About Ciena Healthcare***

*With nearly 4,000 licensed beds, the thirty-six nursing communities managed by Ciena Healthcare comprise the largest privately owned operators of skilled nursing and rehabilitation in Michigan. Five Ciena managed communities are located in Connecticut. Founded in 1998 by Mohammad Qazi, Ciena Healthcare Management communities offer a holistic approach to patient care, fully committed to residents’ needs and well being while also promoting their independence. Ciena’s vision is to be the industry leader by offering new perspectives and innovations and adhering to quality standards that not only exceed regulatory compliance but also achieve excellence. For more information visit [www.cienahealthcare.com](http://www.cienahealthcare.com) or call (248) 386-0300.*

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