



**FOR IMMEDIATE RELEASE**

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**CIENA HEALTHCARE OPENS CULINARY TRAINING  
KITCHEN AT REGENCY HEIGHTS-DETROIT**  
*Commitment to high quality cuisine and resident satisfaction a priority for  
leading skilled nursing provider*

**SOUTHFIELD, Mich. – Oct. 25, 2012** – Ciena Healthcare, a leading manager and operator of skilled nursing and rehabilitation communities in Michigan and Connecticut, today announced the opening of its Culinary Training Kitchen for its facility chefs. The announcement was made by Mohammad Qazi, CEO, Ciena Healthcare.

The Culinary Training Kitchen, housed at Ciena Healthcare’s Regency Heights-Detroit facility, will be used as an ongoing professional development education center designed to enhance the company’s chefs’ food preparation and presentation skills, as well as residents’ dining experiences. Under the guidance of Corporate Executive Chef Edward Bailey, the training kitchen will feature a curriculum, regularly scheduled classes and hands-on training to ensure high quality, nutritionally superior and healthy foods are on the menus of Ciena Healthcare’s 36 skilled nursing facilities.

The Culinary Training Kitchen features new, state-of-the-art cooking equipment, including a traditional oven, convection oven and ample stovetop space. A counter has been constructed with room for seven chefs to attend class. Chef Bailey has instituted an ongoing curriculum and coursework, continually updating recipes and techniques to provide “home cooked meals” and “scratch cooking” for Ciena Healthcare’s residents. Facility chefs will initially take five courses, followed by a final exam judged by Chef Bailey and select Ciena Healthcare managers. Once they pass their final exam, the chefs proceed onto courses six through ten.

“We are very pleased to announce the opening of Ciena Healthcare’s Culinary Training Kitchen,” said Qazi. “We are changing the way skilled nursing facilities look and are perceived. Ciena Healthcare is committed to providing nutritionally superior, delicious fresh food choices. The Culinary Training Kitchen is groundbreaking, showing our dedication to providing the best in food options for our residents.”

In addition to hiring an Executive Corporate Chef, Ciena Healthcare has implemented other food-related innovations, including an expansive use of fresh, natural ingredients, scratch cooking and 24-hour dining options at many of its facilities.

Prior to joining Ciena Healthcare, Bailey served as Executive Chef for Andiamo Detroit Riverfront. He also worked for Harbor Beach Resort in Harbor Beach, Mich., as a sous and pastry chef. Bailey served as Chairman on the Board of Advisors to the Golightly and Breighthaupt Career and Tech Centers in Detroit, a Detroit Public Schools vocational school that Bailey attended and where he began his culinary career.

“I look forward to implementing Ciena Healthcare’s Culinary Training Kitchen, allowing our chefs to further enhance the dining experience for our residents,” added Bailey. “Home cooked meals with many menu options, including heart healthy choices and special diabetic offerings, is a priority for me and our chefs.”

### **About Ciena Healthcare**

*The Ciena Healthcare organization is comprised of 32 skilled nursing facilities located in Michigan and four facilities located in Connecticut, managed by Regency Healthcare Management, LLC. Ciena facilities are diverse and collectively serve all resident and patient nursing care needs from short-term rehabilitation stays to long-term residency. Founded in 1998, Ciena Healthcare facilities offer a holistic approach to patient care and are fully committed to residents’ needs and well being while also promoting their independence. Ciena’s vision is to change the way nursing facilities are operated and perceived by providing and developing facilities that feature private rooms, ambiance, attention to detail and quality food preparations, all delivered by high quality, compassionate and dedicated professional, support staff. For more information, visit [www.cienafacilities.com](http://www.cienafacilities.com) or call (248) 386-0300.*

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