



## Profile

The food industry experts for  
retailers, foodservice operators,  
and food manufacturers

We found Marcia Schurer's  
in-depth market research and  
analysis of the fresh prepared  
food opportunities and  
challenges for manufacturers  
and retailers in the U.S.  
marketplace to be reliable,  
informative, and essential to  
our strategic business plans.

Henry Tinsley, CEO  
Tinsley Foods  
Peterborough, England



Dr. Marcia Schurer is president of Culinary Connections™, an innovative consulting and training company that specializes in the designing and fine tuning of prepared food products and operations for the retail, foodservice, and manufacturing industry. As a recognized leader in the fresh prepared foods arena, Dr. Schurer has evaluated, developed, and implemented a wide range of ready-to-heat, ready-to-eat and ready-to-cook prepared foodservice operations and meal solution programs for a variety of clients.



For over 25 years, Dr. Schurer has forecasted and tracked the major trends in the food industry and successfully adapted those trends to meet the needs of retailers, foodservice operators, manufacturers and their customers.

Prior to starting Culinary Connections, Dr. Schurer was Director of Specialty Foods/Foodservice for Purity Supreme Supermarkets. She has been a professor of hotel and restaurant administration at Boston University, University of New Hampshire and Northern Arizona University. Her experience also includes consulting for hotels and restaurants, a contributing food editor for *Woman's World* magazine, co-author of the textbook *Meat and Fish Management*, feature columnist for *Supermarket Business* magazine, and author of dozens of trade magazine articles. She is a noted speaker and seminar leader for the Food Marketing Institute, National Grocer's Association, Refrigerated Foods Association, American Meat Institute, Eastern Dairy-Deli Association, Boston Seafood Conference, National-American Wholesale Grocers Association, Industry Events International and Food Quality Conference & Expo.

She holds a Doctorate in Education from Boston University, a Master's Degree in Professional Studies from Cornell University's School of Hotel Administration, a Bachelor of Science Degree from Pennsylvania State University and a Certificat Avancé from La Varenne École de Cuisine.

Her clients have included Stop & Shop Supermarkets, Tops Markets, Inc., Felpausch Food Centers, Harris Teeter Supermarkets, Baker's Supermarkets, Pueblo Supermarkets, Supermarket of Cherry Hill, Quick Chek, Tyson Foods, Armour Swift-Ekrich, Tinsley Foods(UK), Boston Market and the National Cattlemen's Beef Association.

**"A facilitator of change — dynamic, motivational, innovative."**

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