



Meet Our *Kitchen on the Green Cooking Instructors!*

Katrina Brink, MS

Katrina loves encouraging people to connect with one another and have fun in the kitchen, using whole, locally grown foods as much as possible. She has a masters in agriculture, food and the environment from Tufts University's nutrition school. Her classes focus on practical cooking methods to make healthy, delicious meals that are affordable and sustainable while learning how to stretch your dollar and reduce food waste. Find her around town at The Empowered Kitchen. www.empoweredcooking.com.

Ned Gilardino

Ned grew up in an Italian family that loved to cook and has been teaching his Italian cooking classes for 15 years. He was named "Denver's Best Italian Cook" in a contest sponsored by Maggiano's Little Italy Restaurant & the Denver Post.

Thesala Jones

Thesala is a culinary graduate of Johnson & Wales University, classically trained in French cuisine. Her cooking philosophy, "No matter the age, learning the fundamental of cooking is the start to making anyone a good cook". Thesala has been cooking since she was 10 years old. At the age of 17 she traveled through Europe cultivating her love for French cuisine.

Brian Kempf, Ph.D

Brian has a Ph.D in Microbiology from Colorado State University and has been an avid home brewer for over 15 years. In addition to his award winning beers, he makes wine, mead, and other fermented beverages. He is an explorer of food and beverage history and will cook and eat any cuisine from around the world

Gigia Kolouch, MS

Gigia's 22 years of culinary experience ranges from developing curriculum & programs to teaching cooking to both adults & children. She is currently the Education Director for Slow Food Denver, supporting over 50 school gardens in the metro area. Her classes include basic skills, nutrition, ethnic foods & meal planning. Gigia recently earned a Masters Degree in Nutrition Anthropology.

Ningning Ledvina

Ning Ning, originally from China, is very passionate about cooking for a healthy lifestyle. Influenced by her rich cultural background toward food, she creates many of her own recipes incorporating traditional Chinese cuisine.

Cate Matthews

Cate is a passionate cook. She has been a caterer & production chef, is a trained personal chef and enjoys wilderness cooking for hunting & fishing outfitters. She loves to experiment with & adapt recipes from cuisines around the world.

David Miller

David was born and raised in the BBQ hotbed of Houston, Texas. From an early age he was already on the grill, cooking (he claims it's state law). The early start paid off when David and his teammates took several World Championships in BBQ. David also spent time in New Orleans and developed a keen appreciation for Cajun cuisine.

Charlotte Saenz

Charlotte shares traditional family recipes in her popular Mexican cooking classes. She has her own cookbook and has been featured on the Food Network's Calling All Cooks show & the WB2day show.

Nancy Schacht

Nancy has been teaching for Kitchen on the Green since 2004. Her annual chocolate truffle classes are a must attend for many students. Nancy also enjoys Mediterranean, Middle Eastern, Persian and Vegetarian cuisines. Her cooking & eating philosophy is "the more flavors the better".

Will Schneider

Will, the wine buyer for Chambers Wine & Liquors, has been leading our wine tastings for 30 years. He enjoys sharing his expertise & love of wines.

Junko Shigeta

Junko is a native of Kamakura, Japan. She studied both Japanese & French cooking at Tsuji, Miyuki Iida's & Tokyo Kaikan cooking schools in Japan. For Junko, ai (love) is the most important ingredient in cooking.

Karon Sorensen

Karon loves to cook, entertain & try out new recipes. She has taught children's & adult cooking classes for over 19 years.

Deb Whittaker

Deb is a culinary herbalist who specializes in making health food cheap, fast, easy, healthy and fabulously delicious. She is currently working on a book with Storey Publishing and an anti-cancer kitchen project with Progressive Health Center at Swedish Hospital. Her goal is savoring the longevity and vitality of life through food. Her articles have appeared in Colorado Gardener, 5280, Herbs for Health & Herb Companion. She has spoken for such clients as GSA, Susan B Kommen Foundation and Colorado State University.



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