



Meet the Team



Jon Alms, Executive Chef at 9900

Teaching Kitchen has been a great opportunity to not only share what I've learned over the years but more importantly to make connections with people who are interested in healthy cooking and learning culinary techniques in a fun, relaxed environment. It's always a joy for me to see a full class of people of all skill levels who share the common goal of learning healthy ways to care for themselves and others through cooking.



Patti Sietz, Campus Executive Chef at Optum

I love watching the clients get excited learning about what we do and the privilege of being able to show them our skills. I also love that the teaching kitchen has allowed me to build relationships with our guests



**Richard Dollarhide, Director of Dining
at 9700/9800**

I have always had a passion for cooking. Teaching kitchen has given me the chance to share my passion and perspectives about cooking and food. I also love how the teaching kitchen allows me to connect with others through food.



Anne Bousquet, Chef Manager at Duluth

I am new to the UHG-Eurest family, however I am not new to nutritional foods. I was the person in the early 1980s making Soy Milk, Tofu and yogurt in my kitchen. I am excited to see this healthy approach to eating incorporated within Eurest and ready to move forward in this endeavor. I have much experience in my previous positions with "Action Stations" and again look forward to bringing my strengths to the team and the Teaching Kitchen.



Ronald Meman, Chef Manager at Overland Park

Having a fun conversation about food is sort of a gateway to learning more about our guests. You learn their taste preferences, what kinds of recipes they like to cook, and maybe even a culture of food you never knew about until now. But also, interacting with our guests and empowering them with knowledge you've learned throughout the years is always a joy and gives great satisfaction.



Paul Schulze, Executive Chef Maryland Heights

Teaching Kitchen gives me the opportunity to share healthy cooking techniques and inspire guests to bring health and wellness home to their family.



Amanda Boan, Chef Manager UHG Greensboro

I love that the Teaching Kitchen gives us a chance to connect with the clients and discuss practical ways to keep the Stride wellness initiative going outside of the office. From knife skills to meal preparation, it is amazing to have clients that really want to learn and live a healthier lifestyle.



Mark Kneeskern Chef Manager UHG Phoenix

As a professional chef, I have always had a passion and respect for food. Being raised in a rural setting I was immersed in gardening and country living and gained a full understanding of what hard work is and where food comes from. In my life I have been blessed to work for some amazing chefs and find it empowering and only natural to share my life experience with others on their personal food journeys.



**Jon Anderson, Food Service Director
UHG San Antonio**

I have learned, as an instructor, that there is a joy in spreading knowledge and enlightenment. Teaching Kitchen provides that forum to learn and understand things that may have been obscured. It gives us the opportunity to open our eyes and to introduce new flavors and experiences with foods. It's a wonderful way to explore new thoughts and ideas, while mixing with friends.



Kelly Mellhorn, Registered Dietitian

Teaching kitchen is a great tool for dietitians to use with clients to show how healthy eating can be easy, fun, and delicious! The classes encourage guests to branch out in the kitchen and try new recipes, flavors, and techniques!

Teaching
KITCHEN
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