

# HEALTHY ROOTS INSTITUTE

## VOCUL: VOCATIONAL CULINARY TRAINING

### Meet Our Instructors

Jenny Breen, Chef, MS Ed, MPH has been working at the intersection of human, community and environmental health in the Twin Cities and throughout the country for 25 years. She and her collaborators create custom training and learning experiences focused on personal or professional food, health and sustainability skills, and/or delivering programming and community engagement based in human and planetary health, wellbeing, equity and justice.

Jenny's content and classes utilize cooking and basic nutrition information to address all aspects of human and community health including the social determinants of health-environmental and structural barriers within the system that impact people's abilities to access and implement healthy food and wellbeing behaviors.

To find out more about Jenny's work, register for classes or contract with Jenny for content creation, training, or speaking, find her at [transformingthetable.com](https://transformingthetable.com)

Jenny Breen



Davenia Porter



Chef Dee, a culinary artist with a lifelong passion for the Culinary Arts, has honed their skills in the kitchen professionally for more than two decades. With each day, they dedicate themselves to refining their culinary abilities, aiming to nourish the heart, mind, and soul with each dish they create. Chef Dee has a particular fondness for spinach and enjoys crafting fusion dishes the most, showcasing their creativity and love for diverse flavors



*Spiritual kwest*  
IT'S A JOURNEY!!

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#### Marla Jadoonanan

Born in Trinidad and Tobago, they embarked on their culinary journey at the age of 8 following their mother's passing. Now, they hold roles as a restaurant owner, teacher, and nurse. Their love for learning new cuisines, fishing, reading, and traveling continues to shape their adventurous spirit.



*Marla's* 

#### Chef Cecka Parks



Born and raised in the Twin Cities, Cecka (Check-a) Parks has spent the last two decades living and working in the food scene in Minneapolis.

Through her work as a head-butcher at a local coop, Cecka developed a passion for local and humanely-raised meat. She built relationships with local farmers and meat producers and came to understand the need for honest, transparent conversations about meat.

In the summer of 2022, Cecka started the Minneapolis Meat Collective and continues to build and grow the business."

