

FACULTY

ABOUT SUNRISE RANCH

FARM TO TABLE

JOEL NAVEJAS



Executive Chef Joel Navejas is the lead classroom instructor and has over twenty years of experience in food service. His focus is on farm to table practices and teaching scratch cooking combined with culinary skills.

AMBER DONALDSON

Sous Chef Amber Donaldson is a lead practicum instructor and teaches students restaurant practices and teamwork in the kitchen. She has a strong passion for locally sourced food and specializes in baking and pastries.



ACE LINNE-SPEIDEL



Sous Chef Ace Linne-Speidel is a lead practicum instructor with eighteen years of professional cooking experience. He teaches practical meal making and menu design with a focus on butchery and pasture to plate practices.

GARY GOODHUE

Gary Goodhue graduated SR Culinary Academy and is a member of the Sunrise Ranch Core Staff. He is the program marketing coordinator, a guest instructor, and holds a focus on consciousness and the sustainable food movement.



MICHAEL COSTELLO



Michael Costello is the Executive Director of Operations and Internships, as well as the former chef for Sunrise Ranch. He is the catalyst behind the Culinary Academy and initiating partnerships with local farms and producers.



Sunrise Ranch honors Universal Being in all its forms through people, through nature & through all creation. Most of all, we honor and welcome the expression of Universal Being through ourselves.

All of Sunrise Ranch is dedicated as a teaching & demonstration site for this essential wisdom. We believe that Universal Being is doing its best to incarnate and express fully through each person as well as the many forms of nature. When whole people operate in harmony with their surroundings, they create wholeness in their world.

**“Whole People, Whole World”
- David Karchere, Spiritual Director**



Farm to table refers to a popular cultural movement concerned with:

- Producing and consuming local food
- Providing highly nutritious raw, fresh produce and animal products for meals cooked from scratch.



Farm to table promotes and embraces:

- Organic farming practices
- Community-supported agriculture
- Sustainable growing methods



Our relationships with producers and local growers provides Culinary Academy with an abundant supply of organic food in addition to our own harvest from the Sunrise farm and garden food program. We teach that local and fresh food is important for a high nutritional content and increased vitality.

Join the movement by making food choices that move away from the “industrialized food complex” and back to the way nature intended.

