



### **Isaias Castillo**

My experience in the kitchen began in 1998 at Mark's Restaurant, as a dishwasher. I learned by observing and watching others. From 2005-2014, I worked at Chocolat, Melrose Place Cafe and Carrera Café. I created menus, plates and recipes for breakfast, brunch, lunch, dinner and some desserts, especially the chocolate soufflé and creme buleè. From 2015 -2020, I worked under Chef Elias and gained extra experience, not just at his restaurant, but also at the events like the Grammys and Oscars. My specialty is a mix, I play with the flavors of American, Italian, Greek and Mexican cuisines. My kitchen at home is where I try all my new plates and my family are the ones that give me the approval. I'm a proud dad of 5 girls. On my days off, I spend time not just cooking for them but watching movies, playing Barbies and video games. My entire life revolves around my family.



### **Ismael Estrada**

Hello, my name is Chef Izzy. I am a graduate of Le Cordon Bleu. I have been a personal chef for 9 years working private events for various clients. My favorite tool in the kitchen is a blender and my favorite ingredient is rice.



### **Jeremy Mendez**

I worked at Rockwell Table and Stage before working at Project Angel Food. I didn't attend culinary arts, I am self-learned. I've also learned a lot from my chefs, they are: Chef Wayne, Chef Martin, and Chef Thillet. Working at Rockwell gave me the opportunity to experience great opportunities such as: Warner Bros, Elton John Aids Foundation, The Ford Amphitheatre, The Emmys, The Grammys, Red Studios, Netflix movie premiers and so on. In my spare time I like to cook for my family. I also experiment with food a lot. From time to time I do my own catering and pop-ups with other chef friends.



### **Randy Nakamura**

I have over 4 year's culinary experience. I worked at Hyperion Public Restaurant for 3 years and I started as a dishwasher and got promoted to a Pantry Cook. I went to Los Angeles Trade Technical College to further my culinary experience and obtained a Safety and Sanitation Managerial certificate at the beginning of this year. I enjoy my job here at Project Angel Foods and to be able to give back to the community, I do so with a smile every day. On my spare time I enjoy bike riding, playing most table games like dominoes, cards, ping pong and billiards. Reading is another hobby I do alongside exercising to maintain a balanced life.



### **Paul Pitts**

I was previously the Jr. SOUS Chef at NFL Network in Culver City, CA. I began cooking professionally at the age of 16. My first kitchen was on the Fox Studios lot in Century City where I trained under Chef Keith Lord for 2 years. Later on in my career I moved towards the catering side of the kitchen where I learned kitchen finesse from my wonderful Chef, Shruti Patel. I took this knowledge and applied it towards every kitchen that I've had the privilege to work in. I now own a small meal prep and catering company. When I'm not cooking I like to spend time with my children, read books, and add to my sneaker and hoodie collection.



### **Cruz Ponce**

Hello, my last job was at The Mexican Rose where I worked from 2017 to 2020, I held the position of line cook and in July 2019 to March 2020 I held the position of kitchen supervisor. I taught myself how to run a kitchen under the command of chef Martín Gonzales for 4 years. I love working with him from time to time because he continues to teach me how to play with the colors and flavors of the kitchen. I personally love inventing dishes using the pan and grill.



### **Antonio Vargas**

I've been working at Rockwell for 12 years and I have 8 year's experience of working as a chef. Cooking is my passion, I like to do fine dining and catering. I'm glad to work at Project Angel Food and I really appreciate being part of the team working with Chef John.



### **Raquel Zepeda**

Hello, my name is Raquel. Worked at Rosa Mexicano from November 2018 to March 2020, held the position of prep Cook. I made tortillas for tacos, making the dough for tortillas is very easy, it was the recipe that I like the most. I personally want to learn more about cooking.