



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 Moreno

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 Elena 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.