

## COMPETING CHEFS 2019

### BIOS

8 Bit Brewing Company	Chef Andy Churchill
<p>I became interested in cooking shortly after high school when I really started cooking for myself and watching the original Iron Chef series. I have always loved learning new cuisines and cooking styles and applying them with my own.</p> <p>As a graduate of Le Cordon Bleu in 2005 I worked my way around kitchens for experience before setting out to move up to a leadership position starting as Sous Chef at Island Prime/C-Level.</p> <p>Rancho Bernardo Inn 2006-2008 Norwegian Cruiseline - Ship: Pride of America for 2 contracts 2008-09 Sammy's Woodfired 2009-10 Island Prime/C-Level 2012 - 2017 Lomas Santa Fe Country Club 2017-2018 Now at 8bit Brewing Co 2018-present</p>	

Avensole Winery	Chef de Cuisine Armando Cota
<p>Armando Cota is the Chef de Cuisine at Avensole Winery. Chef Cota attended the Art Institute in San Bernadino, and has been mastering his craft for over 15 years. His cooking philosophy is Southern California cuisine, inspired by the abundance of excellent fresh local ingredients. At the Avensole Winery Restaurant, Chef Cota has been instrumental in creating an elevated Wine Country dining experience. Chef Cota's love and passion for cooking were originally inspired by his mother's cooking. His first dish was enchiladas, a dish that he still makes. Chef Cota is a wine enthusiast, and his seasonal menus perfectly pair with award-winning Avensole wine, showcasing high-quality ingredients to craft delicious, creative dishes.</p>	

Bamboo House Asian Bistro	Chef Rachel Siripakdi
<p>Chef Rachel Siripakdi moved to Temecula from Chang Mai, Thailand when she was 18. An influx of Thai immigrants emigrated during this period, and an increase of Thai restaurants boomed all over the U.S. She started her culinary career working at various Thai restaurants learning and honing her skills. She perfected her techniques and opened Aiyara Thai Cuisine and dedicated a decade to perfecting her craft as well as starting a chain of Thai restaurants from San Jose to Las Vegas. She is a hard-working Chef who has won multiple awards throughout her career. She is a self-taught Chef with a passion for cooking and has perfected her skills over a span of 20 years. Her determination, love, and taste for food have made a mouth-watering combination.</p>	

The Chef's Grille	Chef Martin Corso
<p>The reigning People's Choice Award winner and runner-up for the Pinnacle Award at the 2018 So-Cal Chef Open, Chef Martin Corso is a saucier, specializing in flavor creation, whose resume is second-to-none, working with this country's foremost names in food and behind the scenes has revolutionized our palate.</p> <p>As a master of the culinary arts, Chef Martin founded the innovative food, menu and operations</p>	

consulting firm, **The M Group**, specializing in **Culinary Strategy**. Known for his food and wine expertise, he has taught cooking demonstrations and hosted many food and wine pairing classes. Chef Martin has over 35 years of food and restaurant experience from the commercial kitchen to the research and development departments of food industry leaders and is a founding member of Research Chefs Association. His consulting spans big names such as, Black Angus, Outback Steakhouse, Applebee's, TGI Fridays and nearly everything in between including KFC, Pizza Hut, Taco Bell, Subway, Burger King and McDonald's. He has owned and operated three successful full-service restaurants on the east coast winning praise from The New York Times, Hartford Courant, Piper Heidsieck and many other reputable organizations. He is a 1980 culinary graduate from Johnson & Wales University. But... Chef Martin is the most excited about bringing all of his expertise to a pinnacle, right here in Murrieta at The Chef's Grille.

Cork   Fire Kitchen	Executive Sous Chef Sterling King
<p>Chef Sterling's love of cooking began at the age of thirteen while spending summers on the Kenai River in Alaska, fishing and cooking breakfast for guests at his family-owned lodge. And, growing up on a farm in the Midwest helped Sterling develop a true appreciation of farm-to-table cooking, which you can taste that in every dish he creates. A graduate of the San Diego Culinary Institute, Chef Sterling spent the early part of his career refining his craft while working beside many of the top chefs in Southern California, including Chef Nicholas Bour at the renowned Rancho Bernardo Inn. He quickly moved into the role of Sous Chef at AVANT Restaurant. In 2017, Sterling joined Temecula Creek Inn as Chef de Cuisine at the signature restaurant, Cork Fire Kitchen before stepping into the role of Executive Sous Chef for the Temecula resort.</p>	

Il Tramonto	Chef Giampiero Giammanco
<p>Born and raised in Sicily, Giampiero began his love affair with food back when he was a young boy. He and his sister used to wake to the sweet aroma of marinara cooking and bread baking. It was then that Giampi began learning secret family recipes, and the understanding of how to treat ingredients. As he got older he continued this incredible education through the restaurant's in which he worked and owned. Moving to England, his amazing craft of Italian cuisine eventually paired with English and Indian fare when he opened his restaurant in the southwest region of England.</p> <p>He is an distinguished chef who creates from his heart first, passing all the love and passion through his hands into each dish that is placed in front of you.</p>	

LatitudebyJR	Chef J. Rivas
<p>LATITUDE by JR is the culmination of a dream that started over 15 years ago...</p> <p>When Chef J &amp; Jakota met in Ontario, CA in 2003, they both had a dream. Chef wanted his own fine-dining restaurant: Only open for dinner, white table cloths, table crumbers, bistro aprons, etc... Jakota wanted a Billiards Bar with Karaoke 7 nights a week. Over the next decade, they built a family, settled in Temecula Valley, and the dreams began to change. After Chef's stage in SF in 2017, they stepped out on faith and started "dinner by JR" pop-up dinners and private events. They stayed true to their beliefs on what cuisine and service should be and built a following while figuring out the next step for their dream. You could say they met in the middle: they wanted to open a place where every guest felt</p>	

comfortable as soon as they walked in; a place that would provide a dining experience filled with love, passion, and meaning; a from-scratch kitchen with good food cooked from the heart; a place where it's about the food & about the people. In October of 2018 that dream came to fruition when they opened the doors on their newest baby: LATITUDE by JR.

Chef J has over 20 years of culinary experience and has spent the last 10 years in Temecula Valley, including 7 years with South Coast Winery and an appearance on Season 18 of Food Network's CHOPPED. His passion and drive to create an experience for each guest is evident in the plates that come out of LATITUDE's tiny kitchen. He is constantly studying, learning, and growing as a chef; including continuing education classes, stages, and simply studying food and what it can do daily. His kitchen is a teaching kitchen and the education goes both ways. He passes his knowledge on to his team but knows he can learn just as much from them.

Jakota has been in restaurants her entire life. Her father is an East Coast Chef and she started waiting tables at age 9. She has a strong desire to care for people and ensure an amazing dining experience from the moment they walk in her doors. She spent the last 14 years running a different kind of business though: a household with 4 children and a husband who was gone 70-90 hours a week. She took that time to hone her skills and go back to school, earning her MBA in the Spring of 2014. Her heart and soul are poured into her guests and her team daily, ensuring a personalized experience for everyone!

Naughty Pig	Chef Daniel Johnson
<p>Chef Daniel, owner and proprietor of the naughty pig butchery, is an American chef local to the Temecula Valley. He is becoming recognized for his coursed dinners at his Butcher shop, bringing the valley ingredients and unique dishes you can only find at his pop up dinners. Daniel is a 2007 graduate of Le Cordon Bleu Culinary School in Portland, Oregon. He was the Sous Chef at Triple Creek Ranch. A Relais Chateaux property that was rated #1 in the world by Travel &amp; Leisure magazine. Other Relais Chateaux properties Daniel has worked at consist of Fearington House, The Inn at Dos Brisas, and Blackberry Farm; where he trained under prestigious chefs, expanding his culinary knowledge.</p>	

New Birth Heart & Soul Cafe	Chef J. Wayman Wells
<p>Dr. J. Wayman Wells Jr., Founding Pastor, New Birth Church, Chef/Owner/Operator New Birth Heart &amp; Soul Café, Murrieta</p> <p>Dr. J. Wayman Wells Jr. is the Lead Pastor and founder of New Birth Church, Murrieta-French Valley and former lead pastor and founder of Mountain View Community Church, (The View Church) Menifee, CA. He has been pastoring for 24 years.</p> <p>Dr. Wells holds a Bachelor degree in Social Science &amp; Christian Education from Southern California Bible College &amp; Seminary, Masters of Educational Leadership and Doctorate of Ministry from Gateway Seminary, Ontario, CA. (Formerly Golden Gate Baptist Theological Seminary, Mill Valley, CA)</p> <p>Dr. Wells has planted several churches throughout the U.S. to include Temecula, Menifee, Hemet &amp; now Murrieta-French Valley. He serves as coach/mentor to many young ministers, pastors and young men.</p>	

He serves as President and Founder of Aspire to Inspire, a non-profit Community-based program to help youth and their families live emotionally, mentally, physically, financially & spiritually healthy lives.

He also leads, Dr. J. Wayman Wells Ministries, a preaching/teaching/Counseling ministry to men, couples & Churches.

Dr. Wells has a missionary-apostolic heart and calling, with this he has led and continue to lead his churches in the advancement of God's kingdom throughout the U.S., as well as around the world to places such as Kenya, Ghana, China & Mexico.

Dr. Wells believes in the power of the gospel to save and the necessity and priority of the church to develop fully devoted disciples of Christ. He is excited to embark upon the call of God to lead New Birth Church into the purpose and calling God has for his people throughout the Inland Empire, California, and the world. Just recently Dr. Wells led New Birth Church to open its first For-profit venture, New Birth Heart and soul café just across from New Birth Church in Murrieta– French Valley.

He is working on his first book, "And the Journey continues".

Oak Mountain Winery	Chef Kevin Grant
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Over the years Kevin has honed his craft in some of the top kitchens in California and around the world ranging from high end resort dining to unique chef driven restaurants. Studying and observing the works of these chefs over the years has sparked within Kevin a desire to find and tell his own story through craft.

He's found his voice after years of experimenting and pushing the boundaries of California cuisine. It's not just about him, the story surely includes his classically-based French training and his deep knowledge of what customers like, but it also includes the perspectives of the crafters in his kitchen and their backgrounds. Perhaps most importantly, it tells the story of what California cuisine is and what it's going to become.

Pete's Firehouse BBQ	Chef Pete
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I have been BBQing ever since I was tall enough to reach the grill. I started out just helping my dad cook but my passion for BBQ quickly took over once I bought my first smoker.

Pete's Firehouse BBQ started in 2008 as a BBQ competition team and once we entered our first BBQ competition, we were hooked! Over the next several years we competed in more than 30 BBQ competitions and perfected our "craft" of cooking meats low and slow over wood. Alongside the competitions, we developed our own collection of prime BBQ spice rubs and sauce which we utilize daily in our catering dishes.

Although we flourished doing BBQ competitions, we expanded our business into catering at the request of friends and family. What started out as doing small local events quickly took off into a full-

scale catering company.

In 2015, our expansion led us to build our very own commercial kitchen in Murrieta. This allowed us to take our business to the next level where we cater nearly 100 events, special occasions, and weddings per year. Our hard work, perseverance, and the support of our friends and family have allowed us to become one of the largest BBQ Catering companies in the Temecula Valley.

What began in 2008 as a hobby and a passion has quickly turned into a second career. Alongside catering, I work full time for the Riverside County Fire Department, hence the name "Pete's Firehouse BBQ"! We are built on family, pride, and have a true passion for serving our guests the very best BBQ possible!

Soro's Mediterranean Grill

Chef Dylan Soros

Dylan Soro was born in Sacramento, California. He spent the majority of his childhood in Troy, Michigan. He started in the kitchen at the ripe age of 9, learning how to flip a saute pan in his father's restaurant. He attended the Culinary Institute of America in New York in 2012 and later enhanced his culinary career interning as a sous chef under Chef Eric Klein and Wolfgang Puck at Spago in Caesars Palace of Las Vegas, Nevada. He then ventured to Herringbone at the Aria Resort and Casino, also in Las Vegas, under Chef Geno Bernardo and celebrity chef Brian Malarkey. He truly embraced the opportunity to have the best of the best international ingredients at his fingertips. Still in Las Vegas, he took the next step in his culinary experience working under celebrity chef Chris Santos at Beauty and Essex in the Cosmopolitan. After picking up as much knowledge as possible, he then returned to Temecula to revamp the family restaurant, Soro's Grill. He has a passion for the Mediterranean cuisine with a modern twist, taking family tradition and enhancing it with the latest culinary trends. For the future of Temecula, Dylan plans to introduce guests to the ultimate dining experience paired with the perfect mix of local and exotic ingredients.

Taco's Express

Chef Andres Casillas

My name is Andres Casillas. I'm a proud Southern Californian. My love for food has been growing since I was very young but it wasn't until my college years in Los Angeles while I was working in fine dining that I realized how strong my passion for food was. My main inspiration for cooking comes from my Mom. She's the most incredible cook I've ever known. I learn more and more from her every day.

Tap's Taco Catering

Chef Angel Tapia

Chef Angel Tapia is passionate when it comes to delivering Authentic Mexican Street Tacos. For years, he's shadowed his grandmother prepare authentic Mexican dishes. Leveraging some of his grandmother's recipes and incorporating his own taste, Today Chef Angel owns Tap's Taco Catering. Which provides an authentic catering experience. He takes pride in showcasing his Mexican street Tacos and cuisine while delivering a lasting experience.

The Trendy Chef

Chef Steven Moore

Career began after graduating from the Riverside Culinary Academy at the age of 21. Shortly after graduating he proceeded to Florence Italy for three months to cook with Executive Chefs from

different restaurants in the area to enhance his own creative techniques and skills. After returning back home to California he was hired to cook at the Coachella Music Festival, which is one of the biggest music festivals held in California. During the festival he landed the opportunity to cook for different celebrities which many of you may know, such as Pop Star Becky G, Rap Star Kid Ink, Actor Tahj Mowry and Comedian, Actor and Television Host Jay Leno.

During the next 4 years he went on and took the role of a Sous Chef, which he gained the opportunity to work in many different restaurants across Southern California. His name quickly spread around as "The Trendy Chef" the chef with fashion, which led to the name "Trendy Chef". In 2015, he opened his own Catering Business known as "(Trendy & Affordable Catering)" which he was able to show off many of his culinary techniques that led to the recent opening of his second business, "The Trendy Chef" where he specializes in the latest trendy food. He then had the opportunity to be featured in his first online magazine called "Unheard Voices". Speaking about his life, growing up and the many challenges that he encountered that shaped him to become the person/chef that he is today. His most recent accomplishment was getting the chance to attend the Steve Harvey Show as a guest audience speaker to talk about some of his crazy food ideas in front of a live audience."

Westside Café-Grill	Chef de Cuisine Luis Ortega
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Born in Mexico City, the country next door, Chef Luis Ortega started his passion for international food since an early age. Once he moved to the United States in 2004 he began to get experience in diverse cuisines. For the past decade he has worked as catering and private chef. He has been creating delicious dishes for over 15 years. With this many years of experience, Chef Luis Ortega now leads Westside Café & Grill in Murrieta, California. He delivers authentic and tasty food in each dish that he makes.

His main goal is to create amazing food with the best local ingredients, to perfect his culinary techniques and to leave a memorable experience.