

CHEF DE CUISINE CHRISTINE F. RIVERA

Galaxy Taco

Born and raised in San Diego, Chef Christine Rivera has always had a love for Mexican food and culture, which is where she draws her inspiration for her cooking. Her restaurant career began as a dishwasher at a local seafood restaurant by her parent's house. Today, she is the chef de cuisine at Owner/Chef Trey Foshee's Galaxy Taco, a casual Mexican eatery in La Jolla. Throughout the last year, Galaxy Taco has been recognized in multiple publications, such as Zagat, Eater, Food & Wine, The Wall Street Journal, and San Diego Magazine, just to name a few.

While in culinary school, Rivera gained experience by working at various kitchens throughout San Diego, including Kensington Grill, Premiere Foods, and both Ocean Terrace and California Modern at George's at the Cove. She has also staged in various nationally acclaimed kitchens, such as Taco María in Orange County and Cosme in New York City. Rivera was named an Eater "Young Gun" in 2016 for her Masa program she has built at Galaxy Taco. Here is where she is able to apply her craft to make the perfect tortilla from heirloom blue corn from Mexico.

What is the heart of your culinary passion?

Family. That's where my heart is. Working in this industry, you sacrifice a lot. So when I am cooking and working long hours, I want to think that all those guests coming in to eat are my family. And

I am cooking for them and making them happy through food.

What are you most proud of in your culinary career?

Opening a restaurant from scratch without any chef or management experience.

What advice would you offer to young chefs eager to build a successful career?

In order to build a successful career, I believe you need to stay at a single job for at least a year. Some of the young cooks jump from place to place too often thinking that more places on your resume is better; but you don't gain enough, you don't learn enough, and you certainly don't get enough repetition to get some solid work experience.

