

SOUS CHEF ROCIO SISO-GURRIARÁN

NINE-TEN Restaurant & Bar

Spanish-born Rocio Siso-Gurriarán is the sous chef of NINE-TEN, under the direction of Executive Chef Jason Knibb. She initially joined NINE-TEN's kitchen staff in 2005, where she spent the next five years before leaving to pursue other opportunities. She returned as sous chef in November 2014.

Prior to returning to NINE-TEN, Siso-Gurriarán served on the team at MIHO Gastrotruck, a food truck concept that brought farm-to-table cuisine to the streets of San Diego. Locally, she has also cooked at La Jolla's former Tapenade and North Park's former Smoking Goat.

Prior to arriving in the United States, as a Galicia native, she worked under the famed Chef Marcelo Tejedor at his Michelin-starred Casa Marcelo, a traditional Gallega cuisine restaurant located in northwest Spain's Santiago de Compostela.

When asked what she loves about working in the NINE-TEN kitchen, Siso-Gurriarán answered, "Besides the ocean view from the kitchen, it's a

great pleasure to work alongside Executive Chef Jason Knibb, one of the best chefs south of Los Angeles, using some of the finest ingredients in the region."

What is the heart of your culinary passion?

I cook because I want to bring people together and create experiences. I can go 20 years without seeing someone and they'll remember that one time I made dinner for them. We all need to eat, and enjoying a delicious meal together can create lasting memories.

What are you most proud of in your culinary career?

I'm most proud of all the young chefs who I've been able to mentor and teach throughout the years. Seeing what they've been able to do makes me most proud.

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

Work really, really, really hard. Never stop learning and questioning yourself. Be humble.



CHEF / EXECUTIVE CHEF RICARDO HEREDIA

The Florence

Chef Ricardo Heredia opened Alchemy Restaurant in South Park as executive chef and partner in February 2009. During this time, he created Scratch, a culinary after-school program educating elementary and middle school students. In 2013, Heredia won the World Bacon Championships, and in 2014, he won the title again, as well as the title of World Food Champion. After traveling, Heredia headed to Los Angeles to consult for celebrity chefs Mary Sue Milliken and Susan Feniger at Border Grill. After a year there, he headed to Las Vegas as executive chef for Jose Andres's China Poblano in the Cosmopolitan Hotel. He was one of five chefs from Think Food Group to land in Puerto Rico after Hurricane Maria to create systems to feed three million meals to communities throughout the island. After two years in Las Vegas, Heredia traveled to Tokyo as a consultant for Global Dining Inc. to open Taco Fanatico in Naka Meguro, the first authentic taco shop and first Al Pastor in Tokyo. After this project, Heredia officially came on board to partner up with Chef Antonio Friscia of Legal Restaurants as executive chef and partner at The Florence Restaurant in Sabre Springs.

What is the heart of your culinary passion?

Like any good chef, I believe you are only as good as your products. Also, at this stage in my career, I am passionate about telling a story through food.

What are you most proud of in your culinary career?

Teaching and inspiring others are my proudest moments of my career thus far, and there is more where that came from.

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

Success, I was taught, is measured by your work and your family. This is a difficult balance with this industry of ours. Always be true and always communicate with both work and your family...Success follows.