

Hello, ACF members,

My name is Johnny Torres and I am currently running for the office of Secretary for our Las Vegas chapter. I am an active member of the A.C.F. Chefs of Las Vegas since 2015; I am currently a board member and looking forward to continuing my role with the A.C.F. Chefs of Las Vegas.

I began my culinary journey in 1996 with the Hawaiian Job Corps Culinary Training program and wanting to expand my knowledge I transferred to the Treasure Island advanced culinary program in San Francisco. Being in a big city was intimidating but with my goals at hand and future in line, I learned to fight for what I wanted. After graduating in 1999, my aspirations only grew and decided to relocate to Las Vegas where I began working at the Orleans. Being fresh out of school I started at the bottom and worked my way up. Under the tutelage of Executive Chef Chris Johns I worked my way down the line; hot apps, sauté, and broiler. Little by little I was learning every aspect of the restaurant business. In 2007 after 8 years working at the Orleans I was opened to the opportunity of working at a new casino called the South Point. From there my career took off. I learned as much as I could at the Silverado Steak house and wanted more. From there I was promoted to Assistant Room Chef of the employee dining room. After 2 years I wanted to learn more and began working in the Garde Manger. I currently still work at the South Point in Garde Manger, where I continue to learn new skills that will push my goals even harder. With everything I have been blessed to have the opportunity to do, I also give back. I work with a charity called Chef for Kids. It is an amazing organization that teaches kids nutrition and introduces them to new foods that they would otherwise not encounter. I am looking forward to increasing my commitment to the A.C.F. by hopefully becoming Secretary.

Thank you

Johnny Torres