



Alex Diaz

CHEF, BOSCO BREAD COMPANY

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ABOUT CHEF ALEX

At a young age, Chef Alex would watch her Great Grandmother make goat cheese. During visits to her Grandparents in Michoacán, Mexico, her Grandfather would take her to the corn fields, show her how to milk cows and feed the pigs. Although it would be years before Chef Alex would take to her culinary talent, her passion for food started in the middle of those corn fields in Michoacán, Mexico, getting lost in the rich smell of wet dirt.

In College she studied Art History earning her Bachelor of Arts Degree in Art History from CSU Dominguez Hills and a Degree in Art Conservation from the University of Washington. She gave tours at The Getty Villa, taught Art History at Harbor College and continued to develop her culinary talent, taking a special interest in the art of food styling. Travels to Mexico, South America and Europe were spent connecting with local Chefs over unique recipes, ingredients and a shared passion for food and how it brings people together.

Her interest in food eventually drove her to the California Culinary Academy to obtain her Culinary Degree, taking that a step further by earning a Masters in Food Science from Kansas State University. Since then Chef Alex has gone on to develop multiple Culinary and Pastry Programs for Los Angeles Harbor Community College, has collaborated on menus and dish concepts with Chefs from Los Angeles, San Francisco, Napa, Texas and New York and runs her own catering company, Forquilla.

In her free time, Chef Alex enjoys passing her culinary talents on to her son Alexander (SJB Class of 2023) and walking her dogs Bacon, Hamm and Sausage around the Shore. Most of all she loves blending her passion for Art History in to her culinary creations whether it be a savory dish or beautiful cake.