



SO-CAL CHEF OPEN

BEN DIAZ EXECUTIVE CHEF

COMPETING CHEF

Leones
CELLARS

FEATURED IN

- Food Network's Chef Wanted and Cutthroat Kitchen
- The Cooking Channel's Farmers Market Flip

AWARDS

- 2022 2nd Place People's Choice Award
- 2020 World Food Championship for best Mojo Recipe and Best Home-Cooked Meal
- 2019 Winner of LA County Fair Chili Contest
- 2019 Winner of Chefs De Cuisine Association of California's Cutting-Edge Award
- 2018 Chef of the Year
- 2018 Best Latin Chef for Latin Food Festival

ABOUT:

A native Angeleno, Chef Ben Diaz puts his homegrown passion into every dish he prepares at "Leones Cellars". Using local provisions and seasonal farmers' market finds as inspiration, he elevates classic dishes using a combination of new and old-world techniques that honor ingredients and maximize their flavor.

Formally trained at the California School of Culinary Arts and the L'Académie Culinaire de France, Chef Ben developed Tacos El Chapin, a popular pop-up taqueria, and is the Chief Culinary Officer at CBD Cuisine Consulting Services & Catering Division. He has served as top toque at some of Southern California's best hotels and restaurants, including Luxe City Center in Downtown Los Angeles, JW Marriott Santa Monica, The World Renown Culver Hotel in Culver City, and Santa Monica's Areal Restaurant.

An esteemed professional, Chef Ben holds several certifications, including Hospitality Department Trainer and Food and Beverage Executive; is an active board member for the Chefs de Cuisine Association of California, and was inducted into the Les Amis d'Escoffier Society and the World Master Chefs Society. In his spare time, Chef Ben enjoys volunteering with local charities, such as The Boys and Girls' Club of San Gabriel and the Chefs de Cuisine of California Educational Foundation.