



Denise Portillo

CHEF · EDUCATOR · FOUNDER

Denise Portillo is a chef, educator, and founder with 26+ years in hospitality — a Le Cordon Bleu diploma and a B.A. and M.A. in Psychology in one hand, and a lifetime of building and running food businesses in the other. Her work lives where the plate and the person meet: food, teams, and products designed around how what we eat shapes how we feel. She has cooked for and collaborated with some of the most recognized names in food, sport, and entertainment, and today leads an ecosystem of food-and-wellbeing ventures spanning children, adults, and seniors.

CREDENTIALS

Le Cordon Bleu — Culinary Diploma
University of Arizona — B.A. & M.A., Psychology
26+ Years — Hospitality & Culinary Leadership
Culinary Woman of the Year — NLBWA

EXPERTISE

Operations & Consulting
Culinary Direction & Education (CTE)
Product & Ventures (AI-assisted)
Food Styling & Artistry

VENTURES

The Practical Table · Suma Movement · Suma Compass ·
EduPlate Tech · Hospitality Human Works · Fork'd Up · Rooted
Growth Systems · Marina's Ruby Slippers

SELECT CLIENTS

Nike · Reebok · Sony · Toyota · Walt Disney · Bvlgari · Olay ·
Roberto Cavalli · Absolut · Goya · Cacique · Latin Grammys ·
LA Fashion Week

FOOD STYLING

Rogers & Cowan · Nestlé · DiGiorno · Silk · Tropicana ·
Casillero del Diablo

MEDIA & RECOGNITION

Food Network — Chef Wanted with Anne Burrell
CBS The Talk · CBS Los Angeles
ABC7 Vista L.A. · KTLA · Bravo · BESE

CURRENT ROLE

Health & Wellness Chef — Villa del Palmar Resorts, Cabo San Lucas