

Ángel R. García

Originally from Tampico, Tamaulipas, he has 34 years of experience in the gastronomic field. Born into a family that has been dedicated to the restaurant industry since the beginning of the last century, Ángel R. García, from an early age became familiar with the smells, colors and flavors following the teachings of his father who transmitted to him the important task of selecting ingredients and very important also the relationship of respect and trust with suppliers to provide its guests with high quality dishes that today after 99 years are a tradition of Tampico and Tamaulipas.

Being very small under the philosophy of "to be able to command you have to know how to do it" he started working, from dishwasher, refilling bar fridges, sweeping, mopping, bar assistant, assistant waiter, until he got to kitchen assistant and from there From then on, he continued in the kitchen mainly, although he works equally well in serving the diner.

After 23 years of being in the family restaurant, privileged to have had the opportunity to travel and acquire knowledge in different parts of the world, opening his perspective to new combinations and textures giving rise to new highly successful dishes, he decides to obtain knowledge certificates departing abroad continuing his apprenticeship at "The Culinary Institute of America" in Hyde Park, New York where he learns and shares cooking with some of the best chefs in the world.

Studying in NY organizes and carries out the first International Congress of the Northeast of Mexico, in the state of Tamaulipas, "El Porvenir de la Gastronomía" thus celebrating the 90 years of its Restaurant "El Porvenir" with the presence of the best chefs of Mexico.

Being a student in NY. is honored by the invitation of the Embassy of Mexico in St. Lucia in the Caribbean to serve the dinner of the 203 Anniversary of the Independence of Mexico, a dinner for the diplomatic corps of all countries and for the representative of the Queen of England in the Caribbean, presenting typical and own dishes, with Mexican ingredients in seafood, goatling, poultry and pork.

Still studying at the C.I.A. NY. he also organizes "The Contemporary Flavors of Mexico" an unprecedented event in the history of "The Culinary Institute Of America".

He has led El Porvenir restaurant to be on the list of "The 120 best restaurants in Mexico" since 2016.

Appointed chef Ambassador of Tamaulipas, he has been invited to different congresses as a speaker and gastronomic samples, dinners, trainings, special events, etc., bringing the gastronomy of his state and his own in which the following stand out:

- Parallel Forum in Monterrey, Nuevo León
- The Chef's Festival in Hermosillo, Sonora
- "Arriba el Norte" in "The Culinary Institute of America"
- Latin America Cuisine Summit at The Culinary Institute of America
- "Encounter of Flavors Tam" In "The Culinary Institute of America, NY
- "Encounter of Flavors" Wild Edition in The Culinary Institute of America, St. Anthony, TX
- "Encounter of Flavors" in Madrid, Spain
- "Encounter of Flavors" in Tampico, Tamaulipas
- Mexico Week in The Hague, Holland
- Guest Judge in the program of TV master chef
- Representing his state and his country in International fairs
- Vallarta Nayarit Gastronomy

As well as having had the opportunity to serve members of royalty, heads of state in different countries, embassies, the last seven presidents of the Mexican Republic and personalities from the artistic and business world.

Organizer of the 92nd anniversary dinner of El Porvenir, a unique dinner of its kind, with a synchronized service for 150 guests with a 15-course menu, with the participation of 15 of the best chefs from Mexico and abroad and a staff of 650 people in the historical building of the customs of Tampico. One-of-a-kind dinner.

He has participated in several cookbooks, such as "La Senda del Cabrito" by Chef Juan Ramón Cárdenas, (World Best Seller) "México a Culinary Quest" by Hossein Amirsadeghi and Ana Paula Gerard, among others.

Guest chef representing Mexico, being the guest of honor at the Abu Dhabi World Food Festival in the United Arab Emirates.

Chef responsible for the Tamaulipas Christmas Dinner in Vatican City, a 16-course dinner for 770 people,

Member of the Académie Culinaire de France

Member and president of Vatel Tamaulipas chapter,

Member of the Conservatory of Mexican Gastronomic Culture.

Member of the Disciples D'escoffier International.

