

About Chef Octavio Ballesteros



Chef Octavio

Chef Octavio originates from Acapulco, Mexico where he was born and raised on his family's farm with his parents and nine siblings. At an early age he learned the importance of cultivating sustainable agriculture and gained a deep appreciation for natural & seasonal crops.

His love for cooking was inspired by his grandmother, Isabel. He adored watching her in the kitchen and relished the opportunity of tasting her ethnic and regional cuisine. It is from his grandmother that his true love of food and the kitchen began.

In his later high school years, he enrolled in a Food Industry Course that further influenced his interest in the culinary arts. This course helped him to learn basic techniques and recipes that would eventually be the backbone of his career.

Chef Octavio came to the United States in 1989 in pursuit of his journey to be a Chef. He was soon presented with an opportunity at the Hilton Chicago where he spent 20 years refining his expertise. While working at the Hilton, Octavio gained a certificate in Food and Service Management and a Degree in Business Administration.

He evolved tremendously with 18 of his 20 years being focused in Banquets. He has received numerous accolades over the years; his most noteworthy commendation for direct involvement in Chain des Rotisseurs and Les Dames d'Escoffier held at the Hilton Chicago. One of his major roles was tailoring customized menus for various events of all sizes and demographics.

He had direct involvement with local food sourcing and took part in the initiation of the Hilton's Roof Top Garden, where the chef's grew their own organic vegetables & herbs.

He took on his role at Executive Chef at the Hilton Rosemont in 2014, where he continues to inspire innovative ideas and seasonal menus using fresh, natural and quality ingredients.