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SERGIO MORALES
Executive Chef

Sergio Morales brings a lifelong passion for culinary excellence to his role as executive chef of Parcel 104. He grew up in a family where food united generations and served as the foundation for most social gatherings.

As a young child, he watched and learned as his grandmother made lunch and dinner – teasing his senses with wonderful aromas, flavorful meals and the beauty of a well-presented plate.

Upon graduating from the Professional Culinary Institute in Campbell, California, Morales worked in restaurants made famous by culinary luminaries such as Michael Mina and Bradley Ogden, who along with Alice Waters and Jeremiah Tower, is recognized as one of the founders of California cuisine and the farm-to-table philosophy.

FARM-TO-TABLE CUISINE FEATURING RICH BOUNTY OF NORTHERN CALIFORNIA

Morales lives for the instant gratification of seeing guests smile when they experience his cuisine. Today, Morales continues to build upon Ogden’s legacy of working with local farmers and purveyors to showcase the rich bounty of Northern California on his menu. He enjoys creating innovative versions of American classics, elevating them with standout ingredients and the mastery of his craft.

His father taught him that, “If you’re going to do something, do it right.” Mentor Daniel Patino, with whom he worked at Arcadia in San Jose, told him “to cook as if someone is watching you” and emphasized “taking no short-cuts” in his culinary technique.

Having recognized Morales’ blossoming talent, Patino brought the cook to work as his sous chef for a James Beard Dinner in New York in 2009.

A JUDICIOUS DECISION TO BECOME A CHEF

When in high school, Morales informed his father that he wanted to become a chef. His father, a defense attorney, insisted that he attend law school. After studying law for a few years, he finally followed his heart and attended culinary school.

Morales joined Parcel 104 in 2009 as a cook and worked his way up to the position of Executive Chef in 2016. Prior to Parcel 104, he honed his craft at Arcadia, A Modern American Steakhouse by Michael Mina.

A native of San Jose, California, Morales continues to live in the region with his family. When not working, he relaxes by gardening and, of course, trying new restaurants.