



Executive Chef Hector Cintron
Max's Grille

Executive Chef, Hector Cintron was born and raised in Guayama, Puerto Rico by two loving parents. Exposed to a variety of culinary variations at a young kid, his mother, a teacher, was always in the kitchen cooking up everything from Puerto Rican staples to homemade burgers to duck a l'orange. Cintron left Puerto Rico to attend college at the University of Florida in 1999 in the hopes of becoming a doctor to follow in his father's footsteps. Living off of fast food and junk food the first few months, he soon began to miss those home cooked meals. Wanting to make a change, he asked his mom to send his favorite recipes. Soon he began cooking meals for himself, roommates and friends. It was then that he realized his true passion was cooking.

While attending the Florida Culinary Institute in West Palm Beach, Cintron got his first kitchen job at Macaroni Grill. During the later part of his studies he began working as a line cook at 32 East in Delray Beach under Executive Chef Nick Morfogen. With a new menu created daily, the environment was challenging, exciting and nonstop for Cintron who loved working under pressure. In less than 6 months' time he was promoted to Sous Chef.

After 5 Years at 32 East, Cintron took his talents to Max's Grille as Sous Chef. He quickly began to realize the differences from doing 200-300 covers at 32 East to 700-800 covers a night at Max's Grille. But he never lost focus or determination. Under Executive Chef Patrick Broadhead he learned leadership skills and what it truly takes to run a \$8-12 million restaurant. After a couple of years, he was promoted to Executive Sous Chef. At that time Max's Grille had four other sister restaurants. As the Executive Sous Chef, Cintron was in charge of Max's Grille while Chef Broadhead became the corporate chef for the company. After being in Max's Grille for six years, Cintron jumped at the chance to run his own kitchen as Executive Chef. In January of 2016, he took all the knowledge he had gained from 32 East and Max's Grille to Timpano Italian Chophouse in Fort Lauderdale.

Cintron spent 1 and a half years at Timpano Italian before returning "home" to Max's Grille, this time as Executive Chef. With 15 years of culinary experience in restaurants large and small, Cintron still approaches cooking in the same way – "let food be food." He enjoys working with local farms and purveyors as they share the same passion for food as he does. He enjoys creating seasonal menus and challenges his staff with nightly specials using ingredients when they are at their peak.



Being a chef, there is little free time available but when time allows he enjoys traveling, trying new foods and restaurants and spending time with his wife of 15 years, Veronica, and his son Andres. His “hobbies” include eating, working, researching, reading and challenging himself daily.