

Joe Lang, has been immersed in food his whole life. Growing up, he would watch his mother, who was a dietician, work in the kitchen. He understood from a young age that a dish was a sum of all its parts and learned how to construct and deconstruct a meal from observing his mom's scientific approach to food.

Joe's first cooking job was at Mom's Diner, which was owned by Brad Friedlander founder of Moxie and Red among other area restaurants. The then twenty-year-old Joe said that he made mayonnaise from scratch for the first time and he "was hooked". The notion that he could create something like that set him in motion and he enrolled in Culinary School at the International Culinary Arts and Science Institute in [Chesterland](#), Ohio and graduated with the class of 2006.

Joe returned to work with Brad again, this time as a Sous Chef at [Red, the Steakhouse](#) where he remained for several years being mentored by some of Cleveland's best chefs. Wanting to spread his wings, he ventured on to Washington Place to assist in opening the Little Italy location and then landed at Flour Italian Kitchen in Moreland Hills where, as Chef de Cuisine, he sharpened his culinary acumen and learned how to fully manage a kitchen. After seven years away, Joe returned to Red Restaurant Group as the Executive Chef of both [Red, the Steakhouse](#) and Moxie, the Restaurant.

