

## CHEF FACT SHEET



### **Chef Keion Taylor**

EaT 310 Catering

Chef Keion Taylor was born and reared in Los Angeles, CA. After graduating from high school, he enlisted in the United States Navy. During his 14 years in the service, he achieved the rank of OS1/E6 (Operation Specialist First Class) earning both his Surface and Air warfare pins. During his last two years, he received permission to work in the galley onboard the USS San Antonio to learn culinary skills in preparation of getting out and going to culinary school. Upon leaving the US Navy, Chef Keion Taylor attended Le Cordon Bleu School of Culinary Arts Los Angeles, where he graduated with an AOS in Culinary Arts. After graduation Chef Keion went on to start Two Squares Catering with a long time friend. In 2013, Two Squares Catering shut down operations due to Chef Keion's needing back surgery.

After two years of being away from the cooking industry, Chef Keion, keeping the same beliefs that he had with Two Squares Catering, decided to start a new catering company called EaT 310 Catering. With the slogan "Making your taste buds dance," his latest venture, EaT 310, is making its mark in the Riverside County as one of the first certified Micro Enterprise Home Kitchens using the Foodnome platform. You can find them on IG @eat310 or [www.eat310.com](http://www.eat310.com) and check out what he's doing. In his personal time, Chef Keion is an active member of Seth Lodge #1 and Enoch Shrine Temple #1 in Los Angeles, CA, where he donates his time to community service and mentoring young Afro-American males. As an avid sports fan, Chef enjoys watching the Lakers, 49ers and Dodgers. He also enjoys working out 4-5 times a week to maintain a healthy lifestyle and to promote healthy living amongst family and friends.

In a new and exciting venture, Chef Keion will team up with 3 other local chefs in the Los Angeles/ Orange County areas to form the mobile catering company Street Chefs. Their goal is to bring four different styles of cooking together to set the southern California food scene on fire.