



# SO-CAL CHEF OPEN

## KEION "KT" TAYLOR CHEF

### COMPETING CHEF



### "MAKING YOUR TASTE BUDS DANCE"

### FEATURED IN

- VoyageLA Magazine
- High Times Magazine
- Alpha Magazine

### AWARDED

- 1st Place Culinary and Cannabis Food Competition
- 2021 3rd Place People's Choice Award

### ABOUT:

Chef Keion Taylor was born and raised in Los Angeles, CA. After graduating high school, he enlisted in the US Navy where he served 14 years. 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. He started his catering business called "Eat 310". Eat 310, has made its mark in the Riverside County as one of the first certified Micro Enterprise Home Kitchens using the Foodnome platform. 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.

Eat 310 has had the pleasure of offering services for celebrity clientele and touring with notable musicians.