



KEION "KT" TAYLOR

EXECUTIVE CHEF/FOUNDER

COMPETING CHEF



FEATURED IN

- VoyageLA Magazine
- High Times Magazine
- Alpha Magazine

AWARDED

- 1st Place in Culinary and Cannabis Food Competition
- 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 U.S. NAVY WHERE HE SERVED 14 YEARS. DURING HIS LAST TWO YEARS, HE RECEIVED PERMISSION TO WORK IN THE GALLEY ONBOARD THE USS SAN ANTONIO TO LEARN CULINARY SKILLS. 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" WITH THE SLOGAN "MAKING YOUR TASTE BUDS DANCE." 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 YOUNG AFRO-AMERICAN MALES. AS AN AVID SPORTS FAN, CHEF ENJOYS WATCHING THE LAKERS, 49ERS AND DODGERS. HE ALSO ENJOYS WORKING TO MAINTAIN A HEALTHY LIFESTYLE AND TO PROMOTE HEALTHY LIVING AMONGST FAMILY AND FRIENDS. MOREOVER, EAT 310 HAS HAD THE PLEASURE OF OFFERING SERVICES FOR CELEBRITY CLIENTELE AND TOURING WITH NOTABLE MUSICIANS.