

Hospitality Speaks!

My job, how I got it, and where I'm heading

Video Series Worksheet: Erin Kanagy-Loux - Pastry Chef | **Answer Key**

1. Where was Erin born and where did she grow up?

Born in Japan, grew up in Philadelphia and Oregon

2. When she was a kid what did she want to be when she grew up?

A structural engineer or an architect

3. What kind of school did she go to first?

Art school to be a print maker

4. When she moved to New York what Chef and company did she work for?

Danny Meyer (Shake Shack) Union Square Hospitality Group / Union Square Events

5. With them she has done small events like _____ to large events including a plated dinner for _____.

Thanksgiving at Jimmy Fallon's, 4,000

6. She also worked for Delta Airlines to create _____.

Pastries that could be elevated

7. What restaurant and hotel did she help open?

Reynard, The Wythe Hotel

8. How does Erin lead?

Like a triangle. With herself at the base supporting her staff and giving them the confidence, they can then do the same and support next of employees. She leads by example, holding herself accountable to follow through. If she gives them the confidence to succeed, they all can support each other in work/life balance.

9. What does it mean to be "Athletic"?

Work hard, train, learn to be efficient

