

John Jackson, MS

Business Consultant

Garnering 15 years of business management experience, John has successfully navigated the hospitality sector to pioneer foodservice initiatives across national grocery store chains, public and private educational institutions, and Fortune 500 companies, including Compass Group and Sodexo.

A fixture in the community, John has mobilized neighborhoods behind food sufficiency initiatives through gardening programs promoting teens self-growing food and leading healthy lifestyles. He also served on the Mt. Clemens School District Board and was pivotal in successfully launching programs bridging families, schools, and leadership. These include the Future Chef Program competition promoting culinary arts in middle schools, the induction of a culinary arts course for high school students, and a scholarship fund, raising \$1M for high school seniors with high merit.

John's dedication to leading strong businesses is cemented in his accolades, receiving the North America Platinum Team Spirit Award, School Services Silver Service Spirit Award, Team Connect Award, and several others during his time at Sodexo. He is a proponent of executing efficient and safe business practices. He significantly raised safety scores for several food facilities throughout Michigan, Indian, and Tennessee while managing multimillion-dollar accounts and expanding companies into new markets.

John received his Master of Science in Hospitality and Administration Management and Bachelor of Science in Hospitality Management and Tourism from Smith University. He is a registered ServSafe Proctor and Certified ServSafe Food Handler Instructor for the state of Connecticut.

When he is not providing executive insight to companies, John can be found spending time with his family or hiking the Appalachia. He is a proud and active member of his fraternity, Sigma Rho Sigma.