

Showcasing the passion, talents, and hard work of Arizona school nutrition professionals.



John Hohn

Culinary Director and Executive Chef, GAP Ministries

Hometown: Poughkeepsie, New York Current City of Residence: Tucson, Arizona Favorite Childhood School Meal: Tacos When I was a kid, I wanted to grow up to be a: Baseball Player

What was your first job in food service?

My first job in food service was washing dishes at Tucson BBQ, when I was 15 years old.

What prompted you to start working the field of school nutrition?

As a Christian foster parent, I was offered a job at a Christian foster care agency that serves 120 foster kids a year, as well as provides free meals to children in low income elementary schools. One of which happened to be my elementary school, where I received free meals when I was a child.

Tell us about a specific project or initiative you have championed that you are proud of.

I am thankful for the many awards and accomplishments I have been able to receive including Iron Chef Tucson 2014, 40 under 40 Tucson member, and Flowing Wells school hall of fame. I am also proud to be the director of GAP Ministries Kitchen, as well as our Culinary Training Program which provides quality education to under-employed, unemployed and in-need individuals. However, I am most proud of being a husband of 15 years and a father to 3 children.

Assuming time and money were not barriers, what would be your top priority as far as changes you would like to see in your school nutrition program?

Our biggest barrier is providing enough access to meals. Children are not meeting in after school programs like they were previously able to! We would love to provide free meals to all children, no matter their area or income eligibility.

What are the top three skills a school food service director should have?

Administration, knowledge of the programs, and passion for people, product, & processes.

What advice would you give to a younger version of yourself just starting your role as Director?

Learn all you can! Know that there are resources out there if you look, both in knowledge and financially.