



BIO

Jennifer Iannolo (ya-KNOW-low) is on a mission to disrupt the way we approach empowerment, especially when it comes to the conversation between men and women. A lifelong entrepreneur and modern-day Renaissance woman, she shares her insights through keynote talks and workshops in venues from Harvard University to the UN, and corporate headquarters like Konica Minolta. Jennifer is a featured speaker on women's entrepreneurship for the U.S. State Department, which sent her on a tour through India to get entrepreneurs fired up for the Global Entrepreneurship Summit.

When she's not speaking on a stage, Jennifer's performance coaching and growth consultancy is dedicated to developing badass women around the world, from Silicon Valley startup founders to fashion entrepreneurs in Nepal. Her adventures in the past year have included pitch training sessions with founders at t-Hub in Hyderabad, India and 1776 in Brooklyn, and private coaching with clients including the winner of the 2017 Forbes Under 30 Summit funding competition.

Her social good initiative, [The Concordia Project™](#), is a global think tank of young men and women that is taking a deeper look at what it means to be empowered, and what is missing from the conversation in cultures around the world. She shared her insights at UN Headquarters during the 61st Commission on the Status of Women.

Also a pioneer in digital content, Jennifer co-created [Culinary Media Network®](#) — the world's first all-food podcast channel — in 2006. She's been featured in global media from television to *Bloomberg Businessweek* and the *Times of India*, to a *New York Times* bestseller and the documentary *Eat. Cook. Love.*

While an undergraduate at NYU's Stern School of Business, she built her second company and chaired a conference on social entrepreneurship (before it was an official major or buzzword). Today she collaborates with leaders of social impact, including UN Women and The Good Men Project. Jennifer lives in New York City, and can be found in the ether as [@foodphilosophy](#).