

ERIK A. OBERHOLTZER BA '91



ERIK A. OBERHOLTZER is an entrepreneurial-minded chef and thought leader. Through his restaurants and programs, he's working to show that food has the power to transform lives.

In 2006, he co-founded Tender Greens, a Los Angeles-based, seasonal and sustainable restaurant group. Currently, Oberholtzer serves as a chef and executive chairman at Tender Greens, and in just 12 years, the group has grown to include 28 restaurants in California, Massachusetts and New York.

Through Tender Greens, Oberholtzer created the Sustainable Life Project, an internship program that offers culinary training for at-risk youth in foster care. Recently, he partnered with the Crop Trust on The Spice of Life Project, which is an effort to reintroduce forgotten foods back into our food system.

Just as his programs reach from coast to coast in our country, Oberholtzer's personal mission has an even farther reach—across oceans. He speaks all over the world about food justice, conscious capitalism, health and wellness, supply chain integrity, and the role chefs play in solving some of the world's most pressing problems.

And with every new venture, Oberholtzer stays true to his mission. He sits on the board of SEE-LA (Sustainable Economic Engines of Los Angeles), L.A. Kitchen and The California Restaurant Association. He also holds advisory roles with The Berkeley Institute, Farmself and Everytable.

Oberholtzer earned his bachelor's degree in psychology from the College of Liberal Arts.