Executive Chef, Nutrition Expert & Entrepreneur

Holger Stromberg

Holger Stromberg was born into the culinary arts and a hunger for knowledge about food. He grew up in his parents' inn in Waltrop with over 180 years of tradition. After his apprenticeship years in star gastronomy, he became Germany's youngest chef to earn a Michelin star at the age of 23 and worked as Chef de Cuisine at the Mandarin Oriental Munich until 2002. As president of the chefs' association "Junge Wilde e.V." he revolutionizes the avant-garde food scene and from 2003 goes his own way with his pan-European gastronomy and consulting companies f.e.b. GmbH and STROMBERG* Consulting GmbH….

Topics

- Change Management
- Food Trends / Future Food
- Lifestyle
- Sustainability / Environment

Languages

- English
- German

Details & contact information

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