Eric Montell is the executive director of R&DE Stanford Dining at Stanford University, a program that serves 3.5 million meals annually. During his 21-year tenure at Stanford, Eric has introduced many innovative initiatives to enhance the department’s commitment to excellence. He oversees an award-winning dining program feeding over 4,000 undergrad and 7,000 graduate students daily in 11 dining hall locations. His portfolio also includes the executive dining program for the Stanford Graduate School of Business, rated #1 in the world by the Financial Times; athletic training meals for student athletes; a Central Production Commissary; the R&DE Teaching Kitchen @ Stanford; Stanford Flavor Lab; summer conference dining; and the university community gardens.

Eric is also the co-director of the Menus of Change University Research Collaborative (MCURC). The MCURC is an international working group of leading academics, university business leaders, executive chefs, nutritionists, and sustainability leaders from invited universities. The MCURC provides students with healthier, more sustainable, delicious food choices through evidence-based research, education, innovation, and scalable business strategies. The MCURC leverages the unique position of universities to educate and inspire student’s life-long food choices and positively change the world’s food systems.