



FOR IMMEDIATE RELEASE

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**THE AMERICAN CHEESE SOCIETY ANNOUNCES
INAUGURAL CLASS OF CERTIFIED CHEESE PROFESSIONALS™**



Denver, CO (September 4, 2012) – The American Cheese Society (ACS) is proud to announce the first class of Certified Cheese Professionals™ (ACS CCPs™). One hundred twenty one (121) individuals passed the exam, which was held on August 1 in Raleigh, N.C., immediately prior to the 29th Annual ACS Conference. This prestigious group consists of cheese professionals from the United States and Canada. For a full list of ACS CCPs™, please visit <http://www.cheesesociety.org/events-education/acs-certified-cheese-professionals>.

The Certified Cheese Professional Exam™ is the first exam of its kind. It was established to encourage high standards of comprehensive cheese knowledge and service for professionals in all areas of the industry. The exam was developed over an eight-year period with more than 100 industry experts working together with credential consultants Knapp International and software provider ExamSoft. The exam is based on the knowledge and skills required to successfully perform cheese-related tasks in jobs across the industry. Testing encompasses a broad range of topics including raw ingredients, the cheesemaking process, storing and handling cheese, selecting distributors, marketing and communicating about cheese, nutrition, and regulations and sanitation.

ACS would like to formally congratulate all of the individuals who passed this inaugural exam. Each ACS CCP™ will receive an official lapel pin, embroidered patch, and a certificate, and they will have the right to call themselves an *ACS Certified Cheese Professional™* or *ACS CCP™*. They will be required to demonstrate continued active participation and professional development within the industry to maintain their credentials, and they must recertify with ACS every three years.

“I am proud to see the industry’s first certification program come to fruition after so many years of hard work and collaboration by ACS and industry leaders” says Nora Weiser, ACS Executive Director. “Customers can now visit stores and restaurants with ACS CCPs™ on staff knowing they have the level of knowledge and expertise that is demanded of skilled professionals working in the industry today.”

The inaugural Certified Cheese Professional™ Exam was made possible through the [generous support of many national and international sponsors and supporters](#) including Charter Sponsor [Emmi Roth-Käse USA](#) and Patron Sponsors [Affinage Retail](#) and [The Cheeses of France Marketing Council](#).

Applications are now being accepted for the 2013 Certified Cheese Professional™ Exam, which will be held on July 31, 2013 at Monona Terrace in Madison, WI. Cheese industry professionals who meet the eligibility requirements outlined on the ACS website are encouraged to [apply](#).

To learn more about the Certified Cheese Professional Exam, visit www.cheesesociety.org.

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About the American Cheese Society (ACS)

ACS is the leading organization supporting the understanding, appreciation, and promotion of farmstead, artisan and specialty cheeses produced in the Americas. At 1,500 members strong, ACS provides advocacy, education, business development, and networking opportunities for cheesemakers, retailers, enthusiasts, and extended industry. ACS strives to continually raise the quality and availability of cheese in the Americas.

Since its founding in 1983, ACS proudly hosts the foremost annual educational conference and world-renowned annual cheese judging and competition. The 2013 ACS Conference & Competition will be held in Madison, WI from July 31-August 3, 2013. For more information, visit www.cheesesociety.org.