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NEW CLASS OF ACS CERTIFIED CHEESE PROFESSIONALS® ANNOUNCED



Denver, CO (September 6, 2016) – One hundred fifty-five (155) individuals passed the American Cheese Society’s sixth Certified Cheese Professional® Exam, held July 27, 2016 in Des Moines, Iowa. This class of ACS Certified Cheese Professionals® (ACS CCPs®) includes individuals from 51 different companies in the United States and Canada. ACS CCPs® now total 740 individuals in the United States, Canada, and Europe. For a full directory of ACS CCPs®, visit <http://tinyurl.com/acs-ccps>.

The ACS CCP® Exam is the first and only exam of its kind. It was launched by the American Cheese Society in 2012 to encourage high standards of comprehensive cheese knowledge and service for professionals in all areas of the industry. 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, regulations, and sanitation.

“We congratulate these individuals on this tremendous professional accomplishment. We are incredibly proud of the cheese professionals who have earned the designation of American Cheese Society Certified Cheese Professional® since the program was established,” said Nora Weiser, Executive Director of the American Cheese Society. “The level of understanding and professionalism that ACS CCPs® bring to the industry benefits everyone from the cheesemaker to the consumer, and elevates an already thriving artisan cheese industry to an entirely new level.”

Each ACS CCP receives an official lapel pin, embroidered patch, and a certificate, along with the right to call themselves an *ACS Certified Cheese Professional®* or *ACS CCP®*. ACS CCPs® are required to demonstrate continued active participation and professional development within the cheese industry to maintain their credentials, and they must recertify every three years.

The next seating of the exam will be held on July 26, 2017 in Denver, Colorado. Cheese professionals who meet the eligibility requirements outlined on the ACS website are encouraged to [apply](#) early, as space is limited. Applications will be accepted from January 4 to March 31, 2017.

To learn more about the ACS CCP® Exam, visit www.certifiedcheeseprofessional.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 1,700 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. For more information, visit www.cheesesociety.org.