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ACS ANNOUNCES 2014 CLASS OF CERTIFIED CHEESE PROFESSIONALS™



Denver, CO (September 2, 2014) – One hundred fifty three (153) individuals passed the American Cheese Society’s 2014 Certified Cheese Professional™ Exam, which was held on July 29 in Sacramento, CA. This class of ACS Certified Cheese Professionals, or ACS CCPs™, includes individuals from 32 different companies in the United States and Canada. ACS CCPs currently total 406 individuals throughout North America. A complete directory of ACS CCPs is available at <http://tinyurl.com/acs-ccps>.

The Certified Cheese Professional Exam was launched 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, and regulations and sanitation.

This year’s class of ACS CCPs includes cheesemakers, retailers, distributors, and restaurateurs. 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 industry to maintain their credentials, and they must recertify every three years.

“ACS congratulates the third class of Certified Cheese Professionals,” says Nora Weiser, Executive Director of the American Cheese Society. “The level of commitment and knowledge demonstrated by this group of individuals serves to strengthen the North American cheese industry, while providing consumers with the highest level of service and expertise.”

Applications are now being accepted for the next Certified Cheese Professional Exam, which will be held on July 29, 2015 in Providence, Rhode Island. Cheese professionals who meet the eligibility requirements outlined on the ACS website are encouraged to [apply](#) before the exam is filled to capacity. Space is limited.

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 cheese Judging & Competition. The 2015 ACS Conference & Competition will be held in Providence, RI from July 29-August 1. For more information, visit www.cheesesociety.org.