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TWO AMERICAN CHEESE SOCIETY PROJECTS HONORED WITH ASAE “POWER OF A” AWARDS

Denver, CO (June 30, 2017) – Two American Cheese Society (ACS) projects, the [ACS Certified Cheese Professional® Exam](#) and the [ACS Safe Cheesemaking Hub](#), were recently honored with American Society of Association Executive’s “Power of A” Awards.

The American Society of Association Executives, or ASAE, represents over 35,000 individual members from over 7,400 trade organizations and professional societies. Their [“Power of A” Awards](#) highlight the association community’s valuable contributions to society on the local, national, and global level. The awards honor the outstanding accomplishments of associations and industry professionals in the areas of strengthening lives, forging a more trained and highly competitive workforce, enhancing the economy, driving innovation, and making a better world.

The **ACS Certified Cheese Professional® Exam** (ACS CCP® Exam) was honored with a Gold “Power of A” Award for its success in developing and advancing professions and professionalism within the cheese industry. Just 23 Gold winners were honored this year, out of more than 150 entries. The ACS CCP® Exam was launched by ACS in 2012 to support the artisan cheese industry by fostering education and recognizing the skills, professionalism, and knowledge of individuals working across all domains of the industry. The exam evaluates the knowledge and skills required to perform specific job activities related to working with cheese, from the time it leaves the creamery to the time it reaches the consumer. There are currently more than 700 ACS CCPs® in the U.S., Canada, and Europe.

ACS’s **Safe Cheesemaking Hub** was honored with a 2017 Silver “Power of A” Award for its valuable content and innovative approach to collaborating with allied groups and reaching beyond membership to work to enhance industry safety. This innovative website, launched in March 2017, serves as a “one-stop shop” for resources, research, training, and tools to enhance industry food safety practices. The website is focused on resources for small- to -mid-size producers and the retailers who sell their products in the United States. Access to the site is available publicly, as the resources compiled on the site are vital to the continued health and growth of the entire American artisan and specialty cheese industry.

Nora Weiser, ACS Executive Director, explains that as a small association, ACS strives to do a lot with a little – focusing on new approaches to really help members and industry in meaningful ways. “It feels great to have the association industry recognize our efforts as innovative and creative. We know our members value the resources we work so hard to provide for them, and this is a nice validation that not only do we serve our members, but we do so in ways that go beyond the usual association offerings.”

ASAE will promote this year’s “Power of A” Award winners through an Association Spotlight message to its members, letters to elected officials, and promotional materials for “The Power of A” Summit Awards Dinner on October 4, 2017 in Washington, DC, where this year’s winners will be honored.

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About the American Cheese Society (ACS)

The American Cheese Society (ACS) is the leader in promoting and supporting American cheeses, representing over 1,700 cheese industry professionals. ACS provides the cheese community with educational resources and networking opportunities while encouraging the highest standards of cheesemaking focused on safety and sustainability. Learn more at www.cheesesociety.org.