



FOR IMMEDIATE RELEASE

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2015 CLASS OF ACS CERTIFIED CHEESE PROFESSIONALS® ANNOUNCED



Denver, CO (August 21, 2015) – One hundred eighty-seven (187) individuals passed the American Cheese Society's fourth Certified Cheese Professional® Exam, which was held on July 29, 2015 in Providence, Rhode Island. This class of ACS Certified Cheese Professionals® (ACS CCPs®) includes individuals from 51 different companies in the United States and Canada. They join an elite group that now totals five hundred ninety-five (595) individuals who have earned the prestigious ACS CCP credential. A complete directory of ACS CCPs is available at <http://tinyurl.com/acs-ccps>.

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.

“We are not only proud of these distinguished individuals and their professional achievement, but also of the industry’s adoption of the ACS CCP designation as *the standard for cheese professionals*”, says Nora Weiser, Executive Director of the American Cheese Society. “The entire cheese industry – from cheesemaker to consumer – benefits from the understanding, education, and professionalism of ACS CCPs. They are a testament to the growth, quality, and passion of today’s American cheese scene.”

The Certified Cheese Professional Exam encourages high standards of comprehensive cheese knowledge and service for professionals working in all areas of the industry. The exam is based on the knowledge and skills required to successfully perform cheese-related tasks in a range of different jobs. 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.

Due to tremendous interest in the exam, ACS is pleased to offer two seatings in 2016: a small seating will be offered on January 16 in San Francisco, California, and a larger seating will take place on July 27 at the 33rd Annual ACS Conference & Competition in Des Moines, Iowa. Cheese professionals who meet the eligibility requirements outlined on the ACS website are encouraged to [apply](#) early. Applications will be accepted for the San Francisco exam between September 30 and November 30, 2015. Applications will be accepted for the Des Moines exam between January 1 and March 31, 2016. Space is limited.

To learn more about the ACS 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. For more information, visit www.cheesesociety.org.