

Klaus G. Tenbergen

Education

Doctorate in Educational Leadership (Ed.D), California State University, Fresno Class of 2010

Masters in Science of Management (MSM) Cardinal Stritch University, Milwaukee, Wisconsin 2005

Bachelor of Arts (BA) Kendall College, Evanston, Illinois 2002

Bäckermeister, Masters Degree in Bakery Management Erste Deutsche Bäckerfachschule, Olpe, Germany 1987

Publications

Author – *The Knead-2-Know: A Textbook of Bread Fundamentals* 2009

Co-author – *On Baking: A Textbook of Baking and Pastry Fundamentals* Winner of the Gourmand World Cookbook Awards 2004

Editor – “*Modern Baking*” *National Trade Magazine* “Workbench Column” 1998 – present

Experience

Assistant Professor Culinary Science, California State University Fresno, Department of Food Science and Nutrition 2006 – present

Culinology® Program Director, California State University Fresno, Department of Food Science and Nutrition 2006 – present

Department Chair - AAS Baking and Pastry Arts Kendall College, The School of Culinary Arts, Chicago, Illinois. 1998 - 2006

President and Founder “*Knead-2-Know Consulting, Ltd.*” 1997 - present

Founder and Partner *Tischlein Deck Dich, LTD.*, Pretoria, South Africa. Catering, Import & Export 1993 - 2000

President, Founder and Executive Chef *The Bistro Thabong LTD.*, Peoria, Illinois. Fine Dining Restaurant 1997 - 1998

Director, Founder and Executive Chef / Master Baker *Der Zuckerbäcker (Pty) Ltd.*, Pretoria, South Africa Bakery, Confectionary, Coffee Shop, and Restaurant/Bar. 1989 - 1996

In-House Caterer *American Embassy*, Pretoria, South Africa 1995 – 1996

Certifications

Master Certified Food Executive (MCFE) International Food Service Executives Association 2007

ServSafe® Food Safety Instructor, National Restaurant Association Educational Foundation 2007

Professional Baker (ASBPB) American Society of Baking 2003

Certified Executive Pastry Chef (CEPC) American Culinary Federation 2000 & 2007

Certified Master Baker (CMB) The Retailer’s Bakery Association, Minneapolis, Minnesota 1999

Master Baker (MB), South African Wheat Board, Pretoria, South Africa 1993

Professional Memberships

RCA – Research Chefs Association
IFT – Institute of Food Technologists, Professional Member
BBGA – Bread Bakers Guild of America
RBA – Retailer’s Bakery Association
SACA – South African Chefs Association
ASBE – American Society of Baking
ACF – American Culinary Federation
The Bakers Club of Chicago
Skills USA – VICA

Consulting

Evaluator of Education, Training and Experience of foreign credentials *Trustforte Corporation*, New York, NY
2001 – present

Consultant for Bobka Bob LTD., Kraft Foods, Tombstone Pizza, Kraft Ingredients, Sunsweet Foods, Nielsen Massey Vanillas, Ready Pac Produce, Imperial Sugar, California Almond Board and Butter Buds Food Ingredients.
1998 – present

Languages

Fluent in German and Afrikaans.

Activities

Board of Directors and Education Chair, ACF Chef’s Association of San Joaquin Valley, CA
2007- present

Co-Chair / Board of Directors, Retail Baking Industry Foundation Board - Retailer’s Bakery Association
2004 – present

Education Advisory Board, American Institute of Baking (AIB), Kansas
2003 – present

Board of Directors, Chicago Area Retailers Bakery Association (CARBA)
2003 – 2006

Board of Directors, Urban League of Racine and Kenosha, Inc. Wisconsin.
2003 – 2004

Board of Directors, The Bakers Club of Chicago
Contest Supervisor Commercial Baking, Skills USA / VICA Illinois
Member Strategic Planning Committee, Salem Grade School, Salem Wisconsin
2002 – 2006

Treasurer, PTO Salem Grade School, Salem, Wisconsin
2002 – 2003

Certification Board, Retailer’s Bakery Association (RBA)
2000 – present

Contributed to international, national hospitality and culinary trade shows.
1986 - present