



FOR IMMEDIATE RELEASE

info@cheesesociety.org

720-328-2788

New Certification Manager Joins American Cheese Society

Josh Hendrickson to Support ACS's Growing Certification Programs



Denver, CO (January 29, 2019) – The [American Cheese Society](http://www.cheesesociety.org) (ACS) announces the hire of Josh Hendrickson as its new Certification Manager. Hendrickson will oversee the development, logistics, management, and delivery of ACS's current and future professional certification programs, including the ACS Certified Cheese Professional® (ACS CCP®) Exam and the ACS T.A.S.T.E. Test™.

Hendrickson comes to ACS with almost ten years of experience managing projects and programs from inception to completion for both nonprofits and the private sector, along with experience teaching at the college level. His lifelong passion has been to connect people to food, as evidenced by his work for Slow Food Denver and his selection as a delegate from the United States to the Terra Madre World Food Conference in 2014. Hendrickson earned his M.A. in Geography from the University of Colorado - Colorado Springs.

"We are thrilled to have Josh join our team," says Nora Weiser, ACS Executive Director. "Through his unique combination of experience both as a project manager and as an educator, and his passion for good food systems, I am confident he will serve as an invaluable asset to ACS and our certification programs, and the community of more than 1,000 individuals who currently hold ACS credentials."

Hendrickson looks forward to working closely with current and prospective ACS Certified Cheese Professionals® and ACS Certified Cheese Sensory Evaluators™ (the credential given to individuals who pass the ACS T.A.S.T.E. Test™), along with all of the volunteers who work with ACS year-round to ensure that its certification programs operate smoothly.

"I'm so excited to join the team at ACS," said Hendrickson. "In my short time here, I've already had the chance to meet CCPs, CCSEs, and other industry professionals from around the world, and I have to agree with the sentiment, "Cheese people are the best people!" I look forward to sharing my energy, enthusiasm, and experience working in the realm of non-profits and food to grow and develop ACS's certification programs. I'm humbled by the opportunity to support this group of passionate, talented, and driven professionals."

ACS's 2019 certification exams will be held on July 31, 2019 in Richmond, VA. The application period for both exams will be open through March 31, 2019. Learn more about these exams [on the ACS website](http://www.cheesesociety.org).

To learn more about the American Cheese Society, 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 artisan, farmstead, and specialty cheeses produced in the Americas. At 2,400 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.