



FOR IMMEDIATE RELEASE

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**Application Period Opens for ACS CCP® Exam & ACS T.A.S.T.E. TEST™
Cheese Industry Exams to Be Held July 31, 2019 in Richmond, VA**



Denver, CO (January 29, 2019) – The application period for the American Cheese Society’s (ACS’s) 2019 certification exams is now open. Qualified cheese professionals may [apply online](#) to take the ninth [Certified Cheese Professional® Exam](#) or the second [ACS T.A.S.T.E. Test™](#). Both exams will be held on Wednesday, July 31, 2019 in Richmond, VA, in conjunction with the 36th Annual ACS Conference & Competition.

ACS first established itself as a leader in cheese industry certification with the launch of the ACS Certified Cheese Professional® (CCP) Exam in 2012. This exam encourages high standards of comprehensive cheese knowledge and service for professionals across the industry and 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. Individuals who pass the exam earn the title of ACS Certified Cheese Professional® or ACS CCP®. They also receive an official lapel pin, patch, and certificate. There are nearly 1,000 ACS CCPs® in the United States, Canada, Mexico, Australia, and the U.K.

Launched in 2018, the ACS T.A.S.T.E. Test™ (Technical, Aesthetic, Sensory, Tasting Evaluation) is the second industry credential offered by ACS. It is a hands-on exam that evaluates cheese professionals’ knowledge and skills in the assessment of cheese, from determining cheese condition and quality, to evaluating cheese flavor, body, texture, and appearance. Individuals who pass earn the title of ACS Certified Cheese Sensory Evaluator™ or ACS CCSE™, and they receive an official lapel pin, patch, and certificate. There are currently 30 ACS CCSEs™ in the United States, Canada, and France.

[Exam applications will be accepted online](#) through March 31, 2019, or until spaces are filled. In order to be eligible for either exam, candidates must meet a set of minimum eligibility requirements including work and/or education hours in the industry. Learn more about eligibility criteria and application deadlines and fees [on the ACS website](#) or contact [Josh Hendrickson](#), ACS Certification Manager, at 720-328-2788 for more information.

For a directory of ACS CCPs® and ACS CCSEs™, visit <https://www.cheesesociety.org/certification-directory>.

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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. ACS’s certification programs, including the ACS CCP® Exam and the ACS T.A.S.T.E. Test™, encourage improved standards of comprehensive cheese knowledge and service in the cheese industry. Learn more: www.cheesesociety.org.