



Klaus Tenbergen

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Objective

To network with professionals and educators throughout the world.

Summary

In true European fashion, Klaus Tenbergen started his professional career in 1977 as an apprentice baker in Germany. He lived and worked in Germany, Namibia and Boputhatswana, before becoming the owner of a restaurant, bakery, confectionery and coffee shop in Pretoria, South Africa, from 1989-96.

He immigrated to the United States in 1996, where he owned a fine-dining restaurant in Peoria, Illinois. Tenbergen began his career as an educator in Chicago, Illinois where he honed his educational skills as the department chair of the Baking and Pastry degree program at Kendal College from 1998 to 2006.

He already had been awarded the title of Bäckermeister (Germany) and Master Baker (South Africa) while living abroad. Tenbergen added Certified Master Baker (RBA), Certified Executive Pastry Chef (ACF), Professional Baker (ASB) and Master Certified Food Executive (IFSEA) while living and working in the USA. He earned a bachelor's degree from Kendall College in Chicago, Illinois and a master's degree in management from Cardinal Stritch University in Milwaukee, Wisconsin. Tenbergen is currently pursuing his doctorate in educational leadership at California State University, Fresno.

Since August 2006, Tenbergen has been an assistant professor in the Department of Food Science and Nutrition at California State University, Fresno. He teaches rigorous hands-on courses across a range of culinary and scientific areas that come together in the Culinology® program, which he leads as it's director. The program blends culinary arts and food science, preparing students for leadership careers in the food industry and potential employment as Research Chefs or in related fields.

With Sarah R. Labensky, Eddy Van Damme and Priscilla Martel, Tenbergen co-authored "*On Baking*," a textbook of baking and pastry fundamentals. He is writing a second textbook, to be published in 2009.

Tenbergen is a very erudite executive who serves on several local and national committees. He has received numerous professional awards, is a regular speaker, consultant, reviewer and researcher who writes for industry journals.

Some of the recent awards include:

- Principal Investigator / Program Director, Home Economics Careers Model Programs and Assessment Development funded by the California Department of Education 2008-2009
- Science Fellow - United States Department of Agriculture – Hispanic Serving Institutions National Program, E. (Kika) de la Garza Fellowship Program 2008
- Fellowship - Coleman Foundation - Inc. 2007-2008
- California State University, Fresno - Provost's Promising New Faculty award 2007
- Best professional cookbook of the world "*On Baking*" award by prestigious Gourmand International, Sweden, selected from over 4,000 books from over 60 countries, 2005

Through his involvement with and contributions to the craft, he has advanced the culinary profession and ensured the enrichment of students and those in the profession.

Web sites: <http://fsn.cast.csufresno.edu/> or <http://www.knead-2-know.com>

Additional Information

Work History

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

2006 – present

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

Consulting

Consulting Expert, *Round Table
Group*, Washington, DC
2008 - present

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

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

Activities

Board of Directors, *California
Restaurant Association (CRA),
Fresno Chapter*
2008 - present

Editorial Advisory Committee,
Retailer's Bakery Association (RBA)
2008 - present

Research Chefs Foundation
Advisory Committee
2008 - present

Work History

California State University

Fresno, CA, United States

2006 - Present

Assistant Professor

Kendall College

Chicago, IL, United States

1998 - 2006

Department Chair

Skills

Publications(Expert)

7-9 Years Experience, (Last Used <1 year ago)

Author – *The Knead-2-Know: A Textbook of Bread Fundamentals*, to be published during 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.

Education

California State University, Fresno

Fresno, CA, United States 2007 - Present

Candidate for a Doctoral Degree in Educational Leadership (Ed.D), Educational Leadership

Kendall College

Chicago, IL, United States

Bachelor of Arts (BA)

Cardinal Stritch University

Milwaukee, WI, United States 2003 - 2005

Masters in Science of Management (MSM) , Management

Certifications

CMB - Certified Master Baker (Retail Bakers of America)

CEPC - Certified Executive Pastry Chef (American Culinary Federation)

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

ASBPB - Professional Baker (American Society of Baking)

ServSafe® Food Safety Instructor (National Restaurant Association Educational Foundation)

American Culinary Federation Foundation (ACFF) Accrediting Commission Evaluator
2008 - present

Advisory Board Member
“Hey Kids, Let’s Cook!”
KVPT Children’s Television Production, Fresno, CA
2008 - present

Board of Directors, *International Food Service Executives Association, (IFSEA)* Global Branch
2007- present

Advisory Board Member, *Institute of Technology*, Culinary Arts Division, Clovis, CA
2007- present

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

Chair, *Retail Baking Industry Foundation* - Retailer’s Bakery Association
2004 – present

Education Advisory Board, *American Institute of Baking (AIB)*, Kansas
2003 – 2007

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*
2000 – 2006

Contest Supervisor Commercial Baking, *Skills USA / VICA Illinois*
2000 – 2006

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



Culinology Ad



Food Science is cool

Manage First Program™ Instructor (National Restaurant Association Educational Foundation)



What is Food Science?

Interests

As a chef I cook with fresh, organic / sustainable ingredients that are in season and native to the region I happen to be cooking in. I look at the food miles and the carbon food prints of these foods to ensure the lowest environmental impact from field to fork.

Professional Memberships

ACF – American Culinary Federation, San Joaquin Valley
ASBE – American Society of Baking
BBGA – Bread Bakers Guild of America
IFSEA - International Food Service Executives Association
IFT – Institute of Food Technologists, Professional Member
RCA – Research Chefs Association
RBA – Retailer's Bakery Association
SACA – South African Chefs Association
USASBE – United States Association for Small Business and Entrepreneurship
CRA - California Restaurant Association, Fresno Chapter
