



Klaus Tenbergen

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Additional Information

Work History

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

Principal Investigator / Program Director,
Home Economics Careers Model
Programs and Assessment Development
funded by the California Department of
Education 2008-2009

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, The Soyfoods Council,
Sunsweet Foods, Nielsen Massey
Vanillas, Ready Pac Produce, Imperial
Sugar, Wally Biscotti, Food Masters,
California Almond Board and Butter Buds
Food Ingredients.
1998 – present

Objective

To network with professionals and educators throughout the world who understand Ecopreneurship, practice locavorism and are interested in the ecology of food.

As educator I work on the development and improvement of course articulation agreements and curricular modifications to better facilitate the transfer of students from central valley community or junior colleges to a campus in the system of California State University or University of California.

As 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.

An **Ecopreneuer®** is an entrepreneur who is focused on ecologically-friendly issues and causes, attempting to do business in a way which benefits the environment.

A **locavore** is someone who eats food grown or produced locally or within a certain radius such as 50, 100, or 150 miles. The locavore movement encourages consumers to buy from farmers' markets or even to produce their own food, with the argument that fresh, local products are more nutritious and taste better. Locally grown food is an environmentally friendly means of obtaining food, since supermarkets that import their food use more fossil fuels and non-renewable resources.

Ecology is the multidisciplinary scientific study of the distribution and abundance of life and the interactions between organisms and their natural environment.

Chefography

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>

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 (Rockstar)



10+ Years Experience, (Last Used <1 year ago)

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

2008 Contributing Editor – “*Flatbreads: Old World Meets New*” Food Product Design Culinary Connection Column

2008 Author – “*Spoiling the Fun: Rope in Breads*” Café Meeting Place

2007 “*The Time of Your Life – The Importance of Getting Involved – The Time to Give Back*,” RBA Baker's Rack – November/December 2007, Tenbergen, Klaus / Crane H.J. / Vaughan A.M.

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

2004 Author – “*Baking Ammonia: The Other White Leavening Agent*” Food Product Design Culinary Connection Column

1999 Author – “*Dough and Bread Conditioners*” Food Product Design

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

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 Chefs 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

Education

California State University, Fresno

Fresno, CA, United States

2007 - Present

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

<http://education.csufresno.edu/dpelfs/dpelfs.htm>

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)

Manage First Program™ Instructor

(National Restaurant Association Educational Foundation)

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

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

Culinology Ad



Food Science is cool

What is Food Science?

This next-generation resume was created using VisualCV

