DR. KLAUS TENBERGEN

Sonora CA • klaustenbergen@gmail.com

knead-2-know.com facebook.com/klaustenbergen twitter.com/Tenbergen



Administrator

Work History

Jun 2015 - July 2019	Dean of Career Technical Education & Economic Development *Columbia College*
Jun 2014 - Jun 2015	Associate Dean Hospitality Management Center of Excellence *Cuyahoga Community College*
Jan 2006 - Jun 2014	Culinology® Program Director *Fresno State*
1998 - 2006	Department Chair *Kendall College*
Jan 1996 - Aug 1998	President *The Bistro Thabong, LTD.*
Jan 1989 - Aug 1996	President *Der Zuckerbäcker (PTY) Ltd.*

Education

2007 - 2010	Doctor of Education (Ed.D) *California State University, Fresno* Post-secondary Educational Leadership (including Community College leadership and administration)
2003 - 2005	Masters in Science of Management (MSM) *Cardinal Stritch University*
2000 - 2003	Bachelor of Arts (BA) *Kendall College* Interdisciplinary Studies with Concentration in Culinary Arts
1987 - 1987	Bäckermeister, Bakery Management *Erste Deutsche Bäckerei Fachhochschule Olpe* Manage First Program™ Instructor *National Restaurant Association Educational Foundation* ServSafe® Food Safety Instructor *National Restaurant Association Educational Foundation* ASBPB - Professional Baker

American Society of Baking

MCFE - Master Certified Food Executive
International Food Service Executives Association

CEPC - Certified Executive Pastry Chef
American Culinary Federation

CMB - Certified Master Baker
Retail Bakers of America

Publications & Research Interests

Refereed publications:

Santiago, P.D., Tenbergen K., Vélez-Jiménez, E., Cardador-Martínez, M.A. (2014). Functional Attributes of Amaranth. Austin Journal of Nutrition and Food Sciences; 2(1): 6.

Alexandrou, A.; Tenbergen, K.; Adhikari, D. (2013). Energy Balance of a Typical U.S. Diet. Foods; 2, 132-142.

Book Chapter:

Tenbergen, K. (2015). Shelf-life extension strategies. In RCA (Ed.), Applied Culinology®: Blending Culinary Arts and Food Science & Technology in Food Product Development Atlanta, GA : Research Chefs Association.

Textbook:

Tenbergen, K, Labensky, S, Martel, P, & Van Damme, E. (2004). On Baking. Upper Saddle River, NJ: Prentice Hall, Inc.

Non-peer reviewed publications:

Tenbergen, K. (2010, September 03). The science of combination ovens/steamers. FCSI - The Americas Quarterly, 2(3), 47-49.

Tenbergen, K. (2010). The time of your life – certification is more important than ever before. RBA Baker's Rack, 16(1), 11-14.

Tenbergen, K. (2010). Educator Profile. Culinology Online. Tenbergen, K. (2009-10). "Workbench". Twelve (12) articles to Modern Baking; peer reviewed and published in both Modern Baking and in its online component.

Tenbergen, K. (2009). Students discover situational leadership traits through service learning. FENI. Online Journal.

Tenbergen, K. (2009). Blending Culinary Arts and Food Science. Chef Educator Today. 16-17. Barnett Fox J. and

Tenbergen K. (2009). Translating the Language. Baking and Snack. 39-44.

Tenbergen, K. (2009). Soy Solutions to Trans-Fat Free Baking. Soyfoods Council. 1-4.

Tenbergen, K. (2009). Co-Editor. America's Best Raisin Bread Contest Magazine. California Raisin Marketing Board. Presentations (invited)

Tenbergen, K. (2008). Flatbreads: old world meets new. Food Product Design, 33(12), 45-48.

Tenbergen, K. (2008, 7 14). Spoiling the fun: rope in breads. Café Meeting Place, 23(4), Retrieved from http://cafemeetingplace.com

Tenbergen, K. (2007). The time of your life – the importance of getting involved – the time to give back. RBA Baker's Rack, 11(3), 16-17. Professional editorial responsibilities

Tenbergen, K. (2004, April 11). Baking ammonia: the other white leavening agent. Food Product Design, 12(9), 33-34.

Tenbergen, K. (2000). H2O Quality and its Influence in the Baking Process. Asian Food Tech 1(6), 24-27.

Tenbergen, K. (1999). Dough and bread conditioners. Food Product Design Magazine, 21(6), 16.

Conference proceedings:

Tenbergen, K. (2010). Trouble Shooting Production Issues. International Baking Industry Exposition. Las Vegas, NV.

Tenbergen, K. (2010). Savory Pastry Items. International Baking Industry Exposition. Las Vegas, NV.

Tenbergen, K. (2010). Culinology and Food Engineering: A Marriage Made in Heaven. Tecnologico de Monterrey, Queretaro, Mexico.

Tenbergen, K. (2010). Functional Baked Goods. Tecnologico de Monterrey, Queretaro, Mexico.

Tenbergen, K. (2010). What the Heck is Culinology anyway? The Osher Lifelong Learning Institute.

Tenbergen, K. (2009). Healthful Baking Applications, Healthy Baking Seminar West.

Manuals:

Manuals Tenbergen, K. (2010). Kitchen Laboratory Assistant Position Description. Department of Food Science and Nutrition.

Tenbergen, K. (2010). Department Policy: Use of Laboratory by Outside Groups. Department of Food Science and Nutrition.

Tenbergen, K. (2010). Credit by Examination: Student Manual. Department of Food Science and Nutrition.

Tenbergen, K. (2010). Laboratory Policy Manual. Department of Food Science and Nutrition.

Others:

Implementing Organic Farming Practices on Minority Farms: A System Approach to Enhancing Soil Quality and Environmental Services under Specialty Cropping Systems in central California. (2009).

Research Interests

The bacteriological study of micro-organisms belonging to a group of bacteria known as the bacillus mesentericus and commonly spoken of as the rope bacillus. Latex glove and the absorption on food during usage. Biochemistry of Sourdough - Lactic Acid Bacteria, particularly L. sanfranciscensis culture used in artisan bread baking. Using Highly Expanded Citrus Fiber, Pomegranate granulate, Merlot grape flour and other functional foods to Improve the Quality and Nutritional Properties of Food Flavored Pasteurized Sweet Corn Milk Monoterpenoid phenol (carvacrol) infused wooden skewers.

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

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, a master's degree in management from Cardinal Stritch University in Milwaukee, Wisconsin. Tenbergen also obtained the Doctor of Education (Ed.D.) with a concentration in educational leadership from California State University, Fresno.

From 2006 - 2014 Tenbergen was a tenured associate professor in the Department of Food Science and Nutrition at California State University, Fresno. He taught rigorous hands-on courses across a range of culinary and scientific areas that come together in the Culinology® program, which he lead 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.

Tenbergen was the Associate Dean of Hospitality Management Center of Excellence in Cuyahoga Community College.

Since 2015 Dr. Tenbergen serves as the Dean of Career Technical Education & Economic Development where he overseas all Career and Technical Education Programs (Automotive Technology, Business Administration, Child Development, Computer Information Systems, Computer Support & Networking, Emergency Medical Services, Entrepreneurship, Fire Technology, Forestry & Natural Resources, Geographic Information Systems, Hospitality Management, Multimedia Technology, Office Technology, Water Resources Management and Welding Technology), Contract and Community Education and Economic Development.

With Sarah R. Labensky, Eddy Van Damme and Priscilla Martel, Tenbergen co-authored "On Baking," a textbook of baking and pastry fundamentals. In 2016 he published a chapter "Shelf-life extension strategies" in RCA (Ed.), Applied Culinology®: Blending Culinary Arts and Food Science & Technology in Food Product Development Atlanta, GA : Research Chefs Association.

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.

Dr. Tenbergen conducts scientific/hands-on workshops on behalf of the Raisin Administrative Committee in Taipei, Taiwan (November 2015); Shanghai and Beijing, China (November 2016) Mexico City, Mexico (March 2017) and Singapore (2017).

Some of the awards recieved include:

- 2009-10 Fresh 'N Fit Recipe Contest Grand Prize Winner, Chilean Fresh Fruit Industry
- 2010 Leadership Fresno Class 27
- Recipient 2009-2010 Outstanding Advisor Award, California State University, Fresno
- National Finalist "Faces of Diversity Award" National Restaurant Association and PepsiCo Foodservice
- 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

Dr. Tenbergen has been involved since 2008 with over 4000 hours of voluntary community service. Voluntary community service hours include unpaid activities that benefit a nonprofit, not-for-profit, government or religious organization. This may included direct service, membership on an advisory board, providing research or logistical support for projects, or any other type of service.

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.

Objective

To network with professionals and educators throughout the world who have a passion for education, 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 **Ecoprenuer®** 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.

Social Media:

The following tools are used as a communications system, to create relationship with people and businesses, to obtain market intelligence and to reach a specific market by simply engaging in the right conversations with the right people.

http://www.visualcv.com/klaustenbergen

http://twitter.com/Tenbergen

http://www.facebook.com/klaustenbergen

Skype: klaus.tenbergen

Volunteerism:

Involved with over 4,000 hours of voluntary community service. Voluntary community service hours include unpaid activities that benefit a nonprofit, not-for-profit, government or religious organization. This included direct service, membership on an advisory board, providing research or logistical support for projects, or any other type of service.

Additional Information

Work History:

President and Founder "Knead-2-Know LLC".

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:

2008 - present

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

2001 – present

Past consultant for California Raisin Marketing Board, Raisin Administrative Committee , 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, California Pistachio Board and Butter Buds Food Ingredients.

1998 – present

Grant Funding:

Dr. Tenbergen secured grant funding for the following projects:

California Apprenticeship Initiative –Pre-Apprenticeship and Enhanced On the Job Training Grant Program FY17-18 $ 500,000.00 (Fire Science, applied).

Strong Workforce Program funding- FY16-17 $ 262,700.00 California State Budget allocated to Columbia College

California Apprenticeship Initiative – New and Innovative Grant Program FY15-16 $ 960,000.00 (Hospitality)

California Apprenticeship Initiative – New and Innovative Grant Program FY16-17 $ 960,000.00 (Child Development & Automotive Technology)

Both last grants were funded through the Workforce and Economic Development Division for the California Community Colleges Chancellor's Office.

(2010). Active Healthy Living Program. Coca Cola Foundation. $25,000.00 Not funded.

Collaborator USDA HIS Grant Developing Sustainable Agro ecosystems and Efficient Resource Management. (2010)

Tenbergen, K. (2008). California Restaurant Association. $4,800.00 Funded.

Tenbergen, K. (2008). Home Economics Career Development Models and Training. $181,000.00 Funded.

Tenbergen, K. (2007). School Garden Grant. $2,500.00 California Department Education. Funded.

Created with VisualCV