

CRMB hires Klaus Tenbergen as culinary consultant



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The California Raisin Marketing Board (CRMB), Fresno, has hired Klaus Tenbergen, Ed.D., as its new culinary consultant.

With more than 30 years of baking and culinary experience, Tenbergen will be responsible for developing innovative new baking and culinary applications for California raisins, while consulting on the board's current programs, such as America's Best Raisin Bread Contest.

"We are pleased to welcome Klaus to the California raisins' team as our new culinary consultant," says Larry Blagg, senior vice president of marketing, CRMB. "Not only is he an award-winning baker and chef, but he also shares our deep enthusiasm for the versatility and one-of-a-kind flavor of the world-famous California raisins."

In addition to his consulting role with the board, Tenbergen currently serves as an associate professor at California State University, Fresno, and is director of the *Culinology* program in the department of food science and nutrition. He is also a Certified Master Baker (RBA), Bäckermeister (Germany) and Master Certified Food Executive (IFSEA).



Tenbergen began his career in the late 1970s as an apprentice baker in Germany before relocating to South Africa. After running a restaurant, bakery, confectionary and coffee shop there, he moved to the United States and opened a fine-dining restaurant in Peoria, Ill., and began his career as an educator as the department chair of the Baking and Pastry degree program at Kendall College.

“From sweet to savory recipes for breakfast, lunch, dinner and snack time, too, California raisins are an ideal ingredient,” says Tenbergen. “I am eager to work with the California Raisin Marketing Board to develop new and creative uses for this amazing all-natural fruit.”

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