



University's Tenbergen wins national baking recognition

Dr. Klaus Tenbergen, director of Fresno State's Culinology® program and an assistant professor of food and nutrition, has received Modern Baking magazine's 2012 Leadership Award for Industry Service for "serving the baking industry as a teacher, association leader and mentor."

Tenbergen was one of only two people recognized by the magazine, which is the largest-circulation publication of its kind to professionals throughout the industry, including retail/wholesale, supermarket and food-service baking

Before coming to campus, Tenbergen, a native of Germany, had a distinguished professional food career in Europe, Africa and the United States, starting as a pastry chef and becoming a cooking educator in 1998. He joined the Fresno State faculty in 2006 and is an assistant professor in the Department of Food Science and Nutrition within the Jordan College of Agricultural Sciences and Technology.

Outside his classrooms, Tenbergen has won cooking contests where the prize was a trip to Chile, consulted for a gluten-free bakery in Bolivia, written a text and authored a Q&A column for Modern Baking. He teaches cooking to children with special needs.

He teaches students a range of professional skills in baking and other culinary disciplines aimed at providing skilled, hands-on training so graduates are ready to take their place in food industry careers.

"To educate is not easy. It is very demanding," he told Modern Baking, adding that "the reward is enormous."

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