

Nugget Markets' Cheese Specialists Achieve ACS Certified Cheese Professional™ Status

Local grocer's cheese managers pass the rigorous American Cheese Society's Certified Cheese Professional™ Exam

Woodland CA - Nugget Markets, family owned and operated local grocer since 1926, presents specialty cheese executive buyer Rebekah Baker and cheese specialists Jeremy Patin (Covell Blvd. in Davis) and Reed Pattison (El Dorado Hills) as Certified Cheese Professionals™. Baker, Patin, and Pattison are part of an elite group of 153 individuals from 32 different companies who passed the 3rd annual ACS Certified Cheese Professional exam, held on July 29th in Sacramento CA.

The ACS Certified Cheese Professional exam is the first and only exam of its kind and was established by the American Cheese Society to encourage high standards of comprehensive cheese knowledge and professional service. The exam tests participants on their knowledge and skills required to successfully perform cheese-related tasks in jobs throughout the industry. The broad range of testing topics encompass raw ingredients, the cheese-making process, storing and handling cheese, selecting distributors, marketing and communicating information about cheese, nutrition, regulations, and sanitation.

"We couldn't be more thrilled for Rebekah, Jeremy, and Reed on passing this challenging exam with flying colors," said Eric Stille, Nugget Markets president and CEO. "Their dedication, professionalism, and expertise in their field are evident in this fine achievement."

All ACS Certified Cheese Professionals™ are required to demonstrate continued active participation and professional development within the industry to maintain their credentials and they must recertify every three years. With 61% passing rate this year, there are 52 CCPs in California and 406 globally.

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