

Klaus Tenbergen, Ed.D.

Associate Dean, Hospitality Management

Dr. Klaus Tenbergen serves as the Associate Dean of Hospitality Management at Cuyahoga Community College (Tri-C®). In this role, Dr. Tenbergen leads the faculty and staff of the Hospitality Management Program to work closely with industry and the community.

Dr. 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. Prior to joining Tri-C, Tenbergen served as an assistant professor and director of the Culinology® program in the Department of Food Science and Nutrition at California State University, Fresno.

While living abroad, Dr. Tenbergen earned the titles of Backermeister (Germany) and Master Baker (South Africa). Since living in the United States, he has earned certifications including Certified Master Baker, Certified Executive Pastry Chef, Professional Baker, and Master Certified Food Executive. He holds a bachelor's degree from Kendall College (Illinois); a master's degree in management from Cardinal Stritch University (Wisconsin); a Doctorate of Education from California State University, Fresno.

Dr. Tenbergen is a very erudite executive who serves on several local and national committees. He has received numerous professional awards and is a regular speaker, consultant, reviewer and researcher who writes for industry journals.

Speech Topics:

- **Culinology** – *Culinology is the blending of the culinary arts with the science of food. It combines the science and technology of food production, distribution, preservation and safety with culinary artistry elements such as taste, texture and visual appeal. Dr. Tenbergen can speak to both amateur and expert audiences on various elements of Culinology including what it is, how it is changing the food industry, and research developments in the field.*
- **Food Science** – *Dr. Tenbergen will discuss food science – the study of the physical, biological and chemical makeup of food. Dr. Tenbergen can speak to both amateur and expert audiences on various elements of food science.*
- **Food System Management** – *Human life depends upon the inter-connected activities of the food system such as farming, food processing and manufacturing, and food distribution, retailing and consumption. Dr. Tenbergen can speak to both amateur and expert audiences on various elements of food system management.*

- **Entrepreneurship** – *Dr. Klaus Tenbergen has owned and operated several restaurants and mentored numerous restaurateurs. Based upon audience request, he can specifically discuss entrepreneurship in the food and hospitality industries, or he can more generally discuss the qualities of successful entrepreneurs.*
- **Germany** – *Dr. Klaus Tenbergen was born and raised in Germany. He can discuss German culture, traditions, cuisine or other topics based upon audience request.*
- **South Africa** – *Dr. Klaus Tenbergen lived in South Africa for nearly ten years where he owned and operated a restaurant, bakery, confectionery and coffee shop. He can discuss South African culture, traditions, cuisine or other topics based upon audience request.*