

April 16, 2009, Cal Poly establishes working relationship with Food Science Australia [more...](#)

December 10, 2008, Cal Poly to Welcome Chinese Students in New Dual Master's Degree Program [more...](#)

November 17, 2008, 11th Annual Dairy Ingredients Symposium to Address Latest Research, Developments for Food/Beverage Manufacturers [more...](#)

July 22, 2008, Phil Tong Installed as Vice President of American Dairy Science Association [more...](#)

July 2008, Phil Tong Receives Cargill Flavor Systems Food Specialties Award [more...](#)

January 3, 2008, 'Modern Marvels' History Channel Show Features Cal Poly's Dairy Products Technology Center and Creamery [more...](#)

September 5, 2007 New Spin on Cheese and Crackers Helps Cal Poly Students Win Third Place In National New-Food Product Contest [more...](#)

November 8, 2006 Cal Poly DPTC Prominent at the 27th International Dairy Federation World Dairy Congress. Cal Poly Dairy Products Technology Center students and faculty gave oral presentations, presented research posters and chaired sessions on a global stage at the 27th International Dairy Federation World Dairy Congress held October 20-23, 2006 in Shanghai, China. [more...](#)

July 26, 2006 Cal Poly Professor and Dairy Products Technology Center Director Phil Tong has received the International Dairy Foods Association Research Award for his work in the area of dairy foods processing. [more...](#)

March 14, 2006 Laurie Jacobson receives 2006 College of Agriculture, Food and Environmental Sciences Staff Award. [more...](#)

January 25, 2006 8th Annual Cal Poly Symposium Program Offers Insight and Solutions for Dairy Ingredients End-Users and Suppliers. [more...](#)

July 7, 2005 CONGRATULATIONS ARE IN ORDER... to Jessica Yee, Eleanore Brophy, Lindsay Reiman, Angie Benavides, and Dee Bachiero from the Dairy Products Technology Center at California Polytechnic State University. They came in third out of 23 university teams in the Danisco Knowledge Award New Products Contest. [more...](#)

July 6, 2005 IDFA Cheese HACCP Training Program comes to Cal Poly. The International Dairy Foods Association (IDFA) will present its Hazard Analysis and Critical Control Point (HACCP) training program for cheesemakers for the first

time in California this August during a three-day short course at Cal Poly, San Luis Obispo co-sponsored by the California Dairy Research Foundation (CDRF). [more...](#)

April 13, 2005 Twelve Receive Awards from Cal Poly College of Agriculture. Cal Poly's College of Agriculture recently honored 12 faculty and staff members for outstanding work and accomplishments, including three from Dairy Science. [more...](#)

March 25, 2005 The Art and Science of Producing Cheese . . . Faculty and staff from Cal Poly's Dairy Products Technology Center and U.C. Davis held the 17th Annual Cheese I Short Course this week to another sold out crowd of cheese enthusiast. Thirty six students, mostly from the cheese industry, came to Cal Poly's Dairy Products Technology Center for the four day course. [more...](#)

March 2, 2005 Tong Is 'New' Director of Cal Poly Dairy Products Technology Center. Cal Poly Dean of Agriculture Dave Wehner announced that Professor Phil Tong will once again serve as director of the Dairy Products Technology Center. [more...](#)

February 15, 2005 7th Symposium on Advances in Dairy Product Technology held in Shell Beach, CA. This year's focus was on the latest trends in dairy ingredient utilization. The symposium which was held February 7-8, 2005 at the Cliff's Resort in Shell Beach, CA was one of the best attended with over 100 in participants from 17 states, according to organizer Professor Phillip Tong.

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November 22, 2004 Cal Poly Dairy Professor Appointed To International Dairy Federation Standing Committee. Cal Poly Dairy Science Professor Phil Tong has been appointed to the International Dairy Federation's Standing Committee on Dairy Science and Technology. The group monitors the latest developments in technology on behalf of the world's dairy sector. [more..](#)

October 25, 2004 Cal Poly Dairy Products Technology Center, Professors Receive \$490,000 Grant for Research Using 'Laser Tweezers.' Cal Poly's Dairy Products Technology Center and professors Rafael Jiménez-Flores and Philip Tong have been awarded a \$490,000 grant from the California State University Agricultural Research Initiative for a study involving "laser tweezer" equipment. [more...](#)

October 25, 2004 Cal Poly Professor Awarded \$150,000 to Study Dairy Product Quality, Shelf Life. Cal Poly's Dairy Products Technology Center and Professor Phil Tong have received a \$150,000 grant from the California State University Agricultural Research Initiative for a study aimed at helping dairy processors

improve their ability to produce dairy foods and beverages with a longer shelf life. [more...](#)

October 22, 2004 Tong Appointed to International Dairy Federation Standing Committee on Dairy Science and Technology. The International Dairy Federation (IDF), founded in 1903 as an organization created by the dairy sector worldwide to amplify interchange of experience and ideas among dairy experts in all disciplines in the world has accepted the nomination of Cal Poly Professor Phil Tong by the IDF U.S. National Committee to its Standing Committee on Dairy Science and Technology. [more...](#)

October 18, 2004 Next Generation of Artisan Cheesemakers Learn the Craft at Sixth Annual Cal Poly Farmstead Cheese Course. It's the cheese – and more – that brought 37 successful people from nine states to Cal Poly in early October, looking to make a life change for the sake of a good Asagio or Gouda. [more...](#)

Sept. 23, 2004

Sixth Annual Farmstead Cheesemaker Workshop Coming to Cal Poly. The short course is intended for anyone interested in farmstead or artisan cheesemaking. Participants learn the science – basic chemistry and microbiology – behind making cheese. They also get a “hands-on” chance to make artisan cheese at the university's Dairy Products Technology Center. [more...](#)

May 17, 2004 Over 340 attendees from 43 countries around the globe came together in Cancun, Mexico for the 4th International Symposium on Recombined Milk and Milk Products. [more...](#)

April 9, 2004 Cal Poly, UC Davis to Co-Host 10th Annual Dairy Short Course. In a joint venture with UC Davis, the Dairy Products Technology Center will co-host the 10th Annual Milk Processing Technology Short Course April 13-14. [more...](#)

March 6, 2004 New Dairy Ingredients and Market Opportunities - 6th Cal Poly Dairy Ingredients Symposium. According to program organizer, Phil Tong, the conclusions of the 75 attendees at this year's Dairy Ingredients Symposium (held March 1-2, 2004) indicate that innovations in technology and new information about specific health benefits will continue to drive growing demand for value added U.S. produce dairy ingredients for domestic and international markets. [more...](#)

June 25, 2003 The American Dairy Science Association is proud to announce Dr. Rafael Jimenez-Flores, professor, California Polytechnic State University, as the recipient of the Milk Industry Foundation Teaching Award. [more...](#)

March 24, 2003 The Art and Science of Producing Cheese . . .
Learning the why's and how's of safely, efficiently, and consistently producing

high quality cheese was the subject of the 15th Cal Poly/UC Davis Cheese Short Course held at the Cal Poly Dairy Products Technology Center. [more...](#)

February 24-25, 2003 The latest in dairy ingredient use trends, process technology, and the science of dairy ingredient functionality were addressed at the 5th Annual Cal Poly Concentrated and Dried Dairy Ingredients Symposium held recently in Shell Beach, Calif. [more...](#)