

## **IDFA CHEESE HACCP TRAINING PROGRAM COMES TO CAL POLY**

**San Luis Obispo, California** – July 6, 2005 – 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).

The event, which will be held August 2-4, 2005 at Cal Poly's Dairy Product Technology Center, will address current HACCP and food/biosecurity practices and their implementation in cheese plants. Registration is limited to 40 California cheesemakers.

Noted HACCP lecturers Allen Sayler from the IDFA (also a co-sponsor) and Dr. John Rushing of North Carolina State University will headline the program, which highlights how to build and implement a HACCP program as well as internal auditing of HACCP systems, resources like the IDFA's proprietary HACCP software, team exercises and knowledge assessments. Joining Sayler and Rushing for a California-specific focus will be Dr. Phillip Tong of the Dairy Products Technology Center, Cal Poly and Dr. John Bruhn of the UC Davis Department of Food Science and Technology. Participants will receive customized manuals and materials and a certificate from the IDFA, they also will qualify for continuing education points.

“This short course is important to all California cheesemakers – whether they already have a HACCP program in place or are looking to implement a new one. The IDFA is one of the leading providers of HACCP training for the dairy industry. This is the first time they are bringing their training skills to the state to help address consumer confidence and current issues of biosecurity – it's a unique opportunity and one I encourage California cheesemakers to take advantage of,” said Joseph O'Donnell, executive director of the California Dairy Research Foundation.

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Overall costs for the three-day short course are being underwritten by the CDRF. Advance registration is required and is limited to 40 participants. Pre-registration is \$175 through July 19, 2005; after July 19 registration is \$200. Online registration is available at [www.acteva.com/go/CDRF](http://www.acteva.com/go/CDRF). For more information about the short course, location or local hotel accommodations, contact event organizer Jennifer Giambroni at (415) 254-4549 or [jgiambroni@sbcglobal.net](mailto:jgiambroni@sbcglobal.net). Registration forms are available at [www.cdrf.org](http://www.cdrf.org).

*The Dairy Products Technology Center (DPTC), established in 1986, is a program within the College of Agriculture at Cal Poly State University, which conducts education, research, and outreach activities to provide solutions to help manage risk, facilitate innovation, and defend equity in the dairy foods industry and related business sectors. For further information visit our website at [www.calpoly.edu/~dptc](http://www.calpoly.edu/~dptc).*

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