



# News Release

CALIFORNIA POLYTECHNIC STATE UNIVERSITY, SAN LUIS OBISPO, CALIFORNIA 93407

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FOR IMMEDIATE RELEASE

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## Cal Poly Dairy Products Technology Center Announces 2008 Course Lineup

SAN LUIS OBISPO – Individuals interested in learning how to make cheese or frozen dairy desserts will find just what they are looking for at one of Cal Poly's Dairy Products Technology Center's short courses.

The Dairy Products Technology Center ([www.dptc.calpoly.edu](http://www.dptc.calpoly.edu)) is highly regarded for its hands-on instruction in a variety of dairy food short courses. Course alumni include many leaders in the artisan cheese movement throughout California and the United States.

The center will continue this tradition for professionals and interested individuals with a variety of 2008 continuing education courses offered on campus and in other locations. Courses include:

- **Jan. 22-25: Frozen Dairy Desserts Manufacturing Short Course.** The course will emphasize ingredients function and usage, mix formulation, equipment and processes in manufacturing frozen desserts. Hands-on sessions for products quality evaluation and product manufacture included. Location: Cal Poly Dairy Products Technology Center, Cal Poly, San Luis Obispo.
- **March 18-19: Dairy Ingredients Symposium.** This symposium provides an overview and update on the latest trends and issues in the marketing, science, manufacturing technology and application of dairy ingredients, including whey-derived and milk-derived concentrates and powders. Location: Crowne Plaza Hotel, San Francisco.
- **April 1-4: Cheese Short Course I.** Participants will learn the basic scientific information and practical skills needed to understand and manufacture cheese. Session includes one day of hands-on cheese making. Location: Cal Poly Dairy Products Technology Center, Cal Poly, San Luis Obispo.

- **April 22-23 and Oct. 14-15: Dairy Technology 101-** Course will emphasize the basics of milk quality and basic unit operations in milk handling and processing. Location: To be announced.
- **Sept. 9-12: Dairy Science and Technology Basics** for the Artisan/Farmstead Cheesemaker. The course will cover the basics of quality cheese manufacture with an emphasis on manufacturing artisan/farmstead cheese. Session includes one day of hands-on cheese making activities, cheese sensory evaluation, and other aspects of starting a small-scale cheese making business. Location: Cal Poly Dairy Products Technology Center, Cal Poly, San Luis Obispo.

For more information, including cost, contact Laurie Jacobson at Cal Poly's Dairy Science Technology Center at 805-305-5056 or visit the Web at [www.dptc.calpoly.edu](http://www.dptc.calpoly.edu).

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