

# 2024 Events & Short Courses



**February 27-29, 2024**

## **Products, Process & Packaging Innovation & Sustainability**

**Shell Beach, CA.** In collaboration with CalPoly San Luis Obispo, the Pacific Coast Coalition and industry partners.

Program, Sponsorship and Registration at:  
<https://dairy.calpoly.edu/short-course-symposia>



Need another short-course? CDIC co-organizes short-courses and workshops throughout the year to meet industry's needs. We welcome industry's participation and suggestions. Please contact CDIC for more info: [vlagrange@cmab.net](mailto:vlagrange@cmab.net), +1 202-316-1265.



**January 16-17, 2024**  
**Coffee, Tea & Creamers**  
2 days, lectures and hands-on demos.

Program and registration at:  
<https://www.chapman.edu/scst/graduate/ms-food-science/milk-in-beverages-course.aspx>



Chapman University,  
Ranney Processing Lab,  
Orange, California



**March 26-27, 2024**  
**Hispanic and Mediterranean Cheeses**  
2 days, lectures and hands-on in pilot plant.



CalPoly San Luis Obispo,  
Dairy Products Technology Center



**April (date tbd)**  
**Dairy 101 and Value-added Milks**  
One day. Lectures, plant and farm tour.



Willows, Ca. In collaboration with Chico State and Sierra Nevada Cheese Co.



**May 14-15, 2024**  
**Advanced Unit Operations & "Dairy Economics"**  
2 days. Lectures, pilot plant demonstrations.



CalPoly San Luis Obispo,  
Dairy Products Technology Center



**June 20-21, 2024**  
**Fermented Milks, Probiotics & Yogurts**

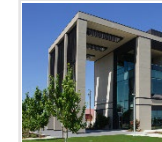
2 days. Product Development & Nutrition Workshop.  
UC Davis, in collaboration with Dairy Council of California, California Dairy Research Foundation



**July 16-17, 2024**  
**Advanced Cheesemaking**

2 days. Lectures + hands-on in creamery.

CalPoly San Luis Obispo, Dairy Products Technology Center



**September 12, 2024**  
**Innovation workshop and State of the Industry**

One day, mini conference.

Fresno State, in collaboration with the Pacific Coast Coalition



**December 4-6, 2024**  
**Tharp and Young on Ice Cream**

Three days technical program.  
[www.onicecream.com](http://www.onicecream.com)

In collaboration with Chapman University and CIDC

The California Dairy Innovation Center is a collaboration of academic institutions, dairy industry and check-off organizations. It is managed by the California Milk Advisory Board. More information and resources at: [cdic.net](http://cdic.net) September 2023, subject to change.

These programs are co-organized with CMAB/CDIC, with partial funding and contributions from industry partners, Fresno State, Dairy Management Inc., CMAB, and the Pacific Coast Coalition-Dairy Business Innovation Initiative USDA, AMS grants AN21DBCA1007 and AN22DBCA1012. Funding for the PCC-DBII is made possible by the U.S. Department of Agriculture's (USDA) Agricultural Marketing Service through grants. Its contents are solely the responsibility of the organizers and do not necessarily represent the official views of the USDA.

