



**CALIFORNIA DAIRY  
INNOVATION  
CENTER**



## *Short courses and Training in California*



### **Dairy Economics and Unit Operations in Dairy Processing** **May 14-15, 2024**

**Dairy Products Technology Center, San Luis Obispo.**

The 2-day interactive workshop focuses on the fundamentals of dairy "economics", milk and ingredients pricing, and building blocks of dairy processing. Hands-on demonstrations in the pilot plant, equipment displays/demos.

No pre-requisites needed, open to all dairy processing staff.

**Registration:** <https://dairy.calpoly.edu/short-course-symposia>

### **Dairy Foods Technology 101** **May 30, 2024**

**Novato, California**

**FREE** to California processors and entrepreneurs, students and academia, qualified suppliers.

This course is ideal for individuals who are early in their careers in dairy products processing, including employees in production, operations, management, R&D/QA roles within the industry and entrepreneurs. No pre-requisites.

**Registration and program:** contact [nvanbuskirk@cmab.net](mailto:nvanbuskirk@cmab.net)

### **Yogurts, Fermented Milks and Probiotic Dairy Products**

Health Benefits & Product Innovation

**University of California Davis - Theater of the Sensory Building, Davis**

Program, registration and more information at [cdic.net](http://cdic.net)



### **Save the dates!**

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

CalPoly DPTC, San Luis Obispo

**September 12, Innovation Workshop,** Fresno State

**October 8-9, Hispanic, Italian & Mediterranean Cheeses,**

CalPoly DPTC, San Luis Obispo

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

Chapman University, Orange

**Contact us today for program information!**

[vlagrange@cmab.net](mailto:vlagrange@cmab.net). More at [cdic.net](http://cdic.net)

