# Hispanic and Mediterranean short course

## Practical Short Course October 8-9, 2024

CALIFORNIA DAIRY INNOVATION CENTER

CAL POLY

**A practical, hands-on short course at the Dairy Products Technology Center, CalPoly San Luis Obispo.**

Registration at: https://dairy.calpoly.edu/short-course-symposia

*Industry: $590, second or more from the same company: $490. Students/academia: $175 (scholarships also available, please contact us).*

*Fee includes group meals and parking, group rate at area hotels.*

## Tuesday, October 8

| | |
|---|---|
| 8:30 | Registration, introductions-DPTC Staff Overview of milk and principles of cheesemaking-Carmen Licon |
| 9:30 | Cheesemaking history and authentic make procedures- Gil Tansman |
| 10:30 | Types of Hispanic cheeses and authentic make procedures-Jessica Fernandez |
| 11:15 | Selection of Cultures and Enzymes-Gil Tansman, Ian Bodkin, Matt Hettlinger |
| 12:00 | Lunch |
| 1:00 | Cheesemaking in pilot plant- DPTC Staff, Gil Tansman, Jessica Fernandez |
| 4:00 | Principles of food safety, government safety regulations TBD |

**Learning Objectives**

- Review milk characteristics and quality factors, learn basic unit operations in dairy and cheese plants
- Understand the major types of Hispanic and Mediterranean cheeses, their making procedures, functionality, sensory profiles, and applications
- Understanding basic microbiology and food safety aspects
- Practice and learn new skills in pilot plant

**Objetivos de aprendizaje**

- ✓ Conocer los principios básicos de la leche, su calidad, y operaciones en las unidas lecheras. Aprender equipos de procesado de lácteos utilizados en las plantas lecheras
- ✓ Comprender los principios básicos de elaboración de quesos latinos y mediterráneos y aprender técnicas: fermentación, cuajado, desuerado y maduración – practicar en la planta piloto
- ✓ Entender microbiología básica e inocuidad alimentaria
- ✓ Practicar habilidades de fabricación en la planta piloto

Program co-organized with CMAB/CDIC, with partial funding and contributions from Dairy Management Inc., and CMAB. Funding for the PCC-DBII is made possible by the U.S. Department of Agriculture's (USDA) Agricultural Marketing Service through grants AM21DBICA1007, AM22DBICA1012, AM21DBICA1009, and 23DBICA1016. Its contents are solely the responsibility of the authors and do not necessarily represent the official views of the USDA. *March 2024, the program is subject to change.*

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## Wednesday, October 9

| | |
|---|---|
| 8:30 | Cheesemaking in pilot plant- DPTC Staff, Gil Tansman, Jessica Fernandez |
| 12:00 | Lunch and applications- DPTC Staff, Jessica Fernandez |
| 1:30 | Cheesemaking in pilot plant (cont.) |
| 2:00 | Culinary uses and trends for Mexican cheeses- Jessica Fernandez |
| 2:45 | Product standards in the USA – Carmen Licon |
| 3:30 | Hispanic and Mediterranean cheese sensory Evaluation – Jessica Fernandez, Carmen Licon |
| | Q&A with instructors |
| 4:15 | Certificates |

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