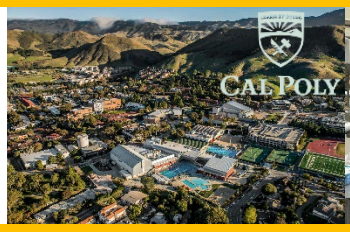

Frozen Desserts Innovation

Short Course **May 20 - 21, 2025,** Cal Poly San Luis Obispo, Dairy Products Technology Center

Course Description

This is a practical 2-day course with demonstrations, lectures, Q&A with industry and academic experts, and hands-on activities in the pilot plant. No pre-requisites are required, but attendees are encouraged to attend the complementary "On Ice Cream" course by Tharp & Young for a classroom-based technical deep dive into ice cream manufacturing and ingredients.

Audience

Food industry professionals, dairy production and quality control, entrepreneurs, distributors

Course Duration: 2 days

Registration Cost: $850/ individual, $800 multiple, $300 student/academic. Includes course, lunch, parking.

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

Learning Outcomes

- Ice cream composition, ingredient functionality, mix formulation, and processing operations (freezing, storage)
- Quality standards, product innovations, and consumer-driven trends
- Practical experience in formulating three frozen dessert products

Day 1

8:30 AM | Welcome & Introduction
Carmen Licon, PhD, *Cal Poly DPTC*

8:45 AM | Frozen Desserts Fundamentals & Science
Laura Rolon, PhD (invited), *Cal Poly SLO*

10:00 AM | Market & Trends Overview
Ty Wagoner, *California Milk Advisory Board*

10:30 AM | Break

10:45 AM | Hydrocolloids, Stabilizers & Emulsifiers
Wanda Jurlina, *IMCD US Food Inc.*

11:45 AM | Ice Cream & Frozen Dessert Mix: Basic Production Steps & Unit Operations
Scott Shoemaker, *Scott Brothers Dairy*

12:45 PM | Lunch

1:15 PM | Pilot Plant Tour: Ice Cream Equipment
DPTC Team

2:00 PM | Hands-On Formulation from Mix to Finish
DPTC Team

4:00 PM | Q&A / Wrap-Up Discussion

5:00 PM | Networking Reception

Day 2

8:30 AM | Recap from Day 1

8:45 AM | Live Demo: Ice Cream Calculator
Computer Formulation Assist Company (invited)

9:30 AM | Formulating for High Protein – Ingredient Options & Best Practices
Applications Scientist Hilmar Cheese Co. (invited)

10:15 AM | Break

10:30 AM | Creating Lactose-Free Formulations – Best Practices
Scott Shoemaker, *Scott Brothers Dairy*

11:15 AM | Inclusions & Variegates – Formulation Considerations
Sensient (Invited)

12:30 PM | Lunch

1:15 PM | Alternative Sweeteners Options
Sweetener Company

2:15 PM | Sensory Evaluations
DPTC Team

3:30 PM | Q&A & Certificate Distribution

4:00 PM | Adjourn

Need more information? Contact our staff!
Sam Bass
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The program is co-organized with CMAB/CDIC, with partial funding and contributions from Dairy Management Inc., the USDA's Pacific Coast Coalition Dairy Business Innovation Initiative and the California Milk Advisory Board.

Program as of March 27, 2025, subject to change.