Short-Course May 6-7, 2026

Frozen Dessert Innovation

Location: Dairy Products Technology Center, Cal Poly, San Luis Obispo

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.
Instructors: Cal Poly faculty and staff, industry representatives, equipment and process suppliers, expert consultants. DRAFT PROGRAM – ALL SPEAKERS TO BE CONFIRMED (INVITED)

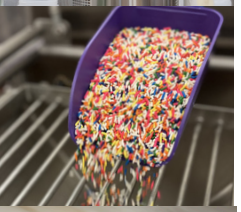
Individuals $800, Discounted: 2 or more from same company $750, Students $350.

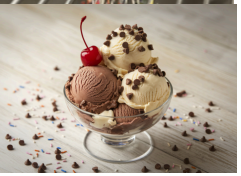
For more info: Samantha Bass slbass@calpoly.edu

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

Preferred Cal Poly rates available at area hotels.

Wednesday, May 6





8:00 Registration, continental breakfast available
8:30 **Welcome & Introduction**
8:45 **Frozen Dessert Landscape - Market Insights & Trends for Novel Frozen Desserts**
CDIC
9:15 **Ice Cream Fundamentals That Drive Innovation: Mixes Formulation (Ice Cream, Custards, Kefit, Novelties)**
Scott Shoemaker, Scott Brothers Dairy
10:15 Break
10:30 **Ingredient Innovation - Hydrocolloids, Stabilizers & Emulsifiers**
Wanda Jurlina, IMCD
11:15 **High protein ingredients & formulation strategies**
Dr. Baheeja Zaitoun, Cal Poly DPTC
12:00 Lunch
12:45 **Mix Production: Unit Operations & Best Practices**
Dr. Carmen Licon, Cal Poly DPTC
1:30 **Pilot Plant Tour: Ice Cream & Frozen Dessert Equipment**
Cal Poly DPTC Team
2:15 **Hands-On Mix Preparation (Ice Cream, Custards, Frozen Kefir Bases)**
Cal Poly DPTC Team
3:00 **Live Demo & Workshop: Frozen Dessert Formulation Calculator — Exploring Effects of Protein, Total Solids, Sugars, Stabilizers**
4:00 **Sensory Evaluation — High Protein Formulations**
Cal Poly DPTC Team
4:30 *Group picture*
5:00 **Networking Reception**

Thursday, May 7

8:00 Coffee and continental breakfast available
8:30 **Recap from Day 1**
8:45 **The Science of Structure: Air, Ice & Fat Interactions in Frozen Desserts**
Scott Shoemaker, Scott Brothers Dairy
9:45 Break
10:00 **On Trend and New flavors: Formulation Challenges and Building Balanced Profiles**
Prova Representative
10:45 **Inclusions & Variegates: Functional and Sensory Considerations**
Robert Bohn, Tetra Pak
11:15 **Reducing Sugar with Alternative Sweeteners & Clean-Label Strategies**
Hannah Dressen, Batory Foods
12:00 Lunch
12:45 **Sensory Evaluation: Comparative Tasting Across Frozen Formats**
Cal Poly DPTC Team
1:30 **Better-for-You & Alternative Systems: Gut Health, Brain Health, Performance & Focus**
Dr. Baheeja Zaitoun, Cal Poly DPTC
2:15 **Tasting session - clean label comparison (effect of stabilizers)**
Cal Poly DPTC Team
3:00 **Scaling Innovation from Pilot to Production. Open Q&A Troubleshooting Formulations**
Scott Shoemaker, Scott Brothers Dairy
4:00 **Certificates and Evaluation**

Program 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, CMAB. Spring 2026. Program subject to change.

CAL POLY DAIRY PRODUCTS TECHNOLOGY CENTER
CALIFORNIA DAIRY INNOVATION CENTER
REAL CALIFORNIA MILK
USDA
PACIFIC COAST COALITION