TRAINING & *events* 2026

CALIFORNIA DAIRY INNOVATION CENTER

REAL CALIFORNIA MILK

Schedule as of May 04 – Subject to change

FREE

15-16 JUN

FERMENTED MILKS, YOGURTS, AND DAIRY PRODUCTS

UC Davis
Davis, CA

UCDAVIS

17-18 JUN

CHEESEMAKING 101

Cal Poly DPTC
San Luis Obispo, CA

CAL POLY

30 JUN

HANDS ON WITH FRESH ETHNIC CHEESES

Chapman University
Orange, CA

CHAPMAN UNIVERSITY

FREE

29-30 JUL

BEST PRACTICES IN R&D AND CONCEPT IDEATION

Cal Poly DPTC
San Luis Obispo, CA

CAL POLY

5-6 AUG

CRAFTING THE PERFECT CREAMER: FORMULA TO FOAM

Chapman University
Orange, CA

CHAPMAN UNIVERSITY

15-16 SEP

HIGH PROTEIN DAIRY PRODUCTS

Cal Poly DPTC
San Luis Obispo, CA

CAL POLY

22-24 SEP

THARP & YOUNG "ON ICE CREAM"

Chapman University
Orange, CA

CHAPMAN UNIVERSITY

6-7 OCT

ADVANCED CHEESEMAKING

Cal Poly DPTC
San Luis Obispo, CA

CAL POLY

17-18 NOV

ASEPTIC PROCESSING FOR THE DAIRY INDUSTRY

Chapman University
Orange, CA

CHAPMAN UNIVERSITY

Find programs, registration, and more information about the California Dairy Innovation Center at: www.cdic.net

For registration & information, please email:
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