



FOR IMMEDIATE RELEASE

California Dairy Innovation Center

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CALIFORNIA DAIRY INNOVATION CENTER RELEASES SCHEDULE FOR DAIRY SHORT COURSE TRAINING OPPORTUNITIES FOR 2026

Tracy, Calif. – January 22, 2026 – The California Dairy Innovation Center (CDIC) has released the schedule for short courses and events as a part of its 2026 training program series for processors, producers, entrepreneurs, and students. The courses, which have no pre-requisites, will be held at a variety of California locations and are open to all participants. The schedule includes:

Dairy 101: Dairy Basics & Sanitation Best Practices – March 18, 2026 – Petaluma Hotel, Petaluma, Calif.

This introductory course provides a practical overview of dairy fundamentals, with a focus on sanitation best practices essential to product quality and food safety. Participants will gain a clear understanding of core dairy processes, hygiene standards, and regulatory considerations that support safe, efficient, and high-quality dairy operations. To register please send your name, organization name, title and contact information to: nvanbuskirk@cmab.net. This is a free course for California processors and partners. Check the [CDIC Training & Education page](#) for more information.

Advanced Dairy Unit Operations – April 7-8, 2026 – Cal Poly San Luis Obispo, Dairy Products Technology Center, San Luis Obispo, Calif.

This course provides an in-depth exploration of advanced unit operations used in modern dairy processing. Participants will deepen their understanding of process design, optimization, and control, with a focus on improving efficiency, product quality, and operational performance across dairy manufacturing systems. Check for program and registration information at:

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

Frozen Dairy Desserts: Hands-On Innovation – May 6-7, 2026 – Cal Poly San Luis Obispo, Dairy Products Technology Center, San Luis Obispo, Calif.

This course focuses on active participation, hands-on experiences in the pilot plant, but also explores the science and technology behind innovative frozen dairy desserts, including high protein ice cream, hydration pops, clean label formulations and on-trend ingredients. Participants will gain insight into formulation, processing, and quality considerations, with an emphasis on ingredient functionality, texture development, and consumer-driven innovation. Program and registration information coming soon at: <https://dairy.calpoly.edu/short-course-symposia>.

Dairy 301: Milk Membrane Filtration Techniques – May 7, 2026 – Fresno State University, Fresno, Calif.

This popular Dairy 301 course is focused on advanced milk membrane filtration techniques where industry experts will share insights on emerging technologies, equipment, and processing methods, highlighting practical applications and innovations shaping modern dairy processing. The class is taught by industry experts and features demonstrations and is free for California processors and partners. To be included on registration list, send your contact information early to nvanbuskirk@cmab.net.

Check the [CDIC Training & Education page](#) for program information coming soon.

Fermented Milks, Yogurts, & Dairy Products – June 15-16, 2026 – UC Davis, Davis, Calif. Hosted by UC Davis, this two-day course examines the science and production of fermented dairy products, including cultured milks and yogurts, covering fermentation principles, culture selection, processing techniques, and quality considerations that drive product consistency, functionality, and consumer appeal. The class is suitable for product developers, personnel in operations and quality control, scientists and nutritionists. To pre-register please send your name, organization name, title and contact information to: nvanbuskirk@cmab.net. Check the [CDIC Training & Education page](#) for program and registration information.

Cheesemaking 101 – June 17-18, 2026 – Cal Poly San Luis Obispo, Dairy Products Technology Center, San Luis Obispo, Calif.

Hosted by the Cal Poly Dairy Products Technology Center, this two-day course features cheesemaking experts. Participants will gain hands-on experience and practical knowledge of cheesemaking techniques, processes, and best practices, building a strong foundation in both the art and science of cheese production. Program and registration information can be found at: <https://dairy.calpoly.edu/short-course-symposia>.

Hands On With Fresh Ethnic Cheeses – June 30, 2026 – Chapman University, Orange, Calif. This first interactive course will explore the production of fresh ethnic cheeses. Participants will gain hands-on experience working with diverse cheese varieties, learning traditional techniques, ingredient selection, and flavor development from experienced cheesemaking professionals. Check <https://www.chapman.edu/scst/graduate/ms-food-science/food-science-short-courses/> for program and registration information.

Best Practices in R&D & Concept Ideation – July 29-30, 2026 – Cal Poly San Luis Obispo, Dairy Products Technology Center, San Luis Obispo, Calif.

Hosted at Cal Poly Dairy Products Technology Center, this course features two days of learning and hands-on experience from experts sharing best practices. This course will also provide a practical framework for research and development, focusing on effective concept ideation and innovation strategies. Individual coaching sessions are also available as part of the popular program. Check the [CDIC Training & Education page](#) for registration information, program to be released in April 2026. To

pre-register please send your name, organization name, title and contact information to:

nvanbuskirk@cmab.net. This course is free for California processors and partners.

Crafting The Perfect Creamer: Formula To Foam – TBD August 2026 – Chapman University, Orange, Calif.

This course explores the science and artistry behind creating the ideal coffee creamer. Participants will learn formulation strategies, ingredient functionality, and processing techniques that influence flavor, texture, and foam stability, gaining practical insights for product development. Check the [CDIC Training & Education page](#) for registration information.

High Protein Dairy Products – September 8-9, 2026 – Cal Poly San Luis Obispo, Dairy Products Technology Center, San Luis Obispo, Calif.

This two-day course will include expertise from subject matter specialists sharing the formulation, processing, and quality considerations of high-protein dairy products. Participants will gain practical knowledge to develop innovative, protein-rich dairy products offerings. Program and registration information coming soon at: <https://dairy.calpoly.edu/short-course-symposia>.

Advanced Cheesemaking – October 6-7, 2026 – Cal Poly San Luis Obispo, Dairy Products Technology Center, San Luis Obispo, Calif.

This two-day course provides an in-depth exploration of advanced cheesemaking techniques. Participants will learn from experienced cheesemaking professionals, gaining hands-on experience and practical knowledge to master complex processes, enhance product quality, and innovate in specialty cheese production. Program and registration information can be found at:

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

Tharp & Young “On Ice Cream” – (TBD) November 2026 – Chapman University, Orange, Calif.

This engaging course will be led by Tharp & Young, exploring the science, artistry, and innovation behind ice cream. Participants will gain insights into formulation, processing, texture, and flavor development, with practical guidance to create high-quality, consumer-appealing frozen dairy desserts. Check the [CDIC Training & Education page](#) for registration information.

Short Course and conference programs are co-organized with California Milk Advisory Board’s CDIC, with partial funding and contributions from Dairy Management Inc., the USDA’s Pacific Coast Coalition Dairy Business Innovation Initiative (hosted by Fresno State) and the CMAB. Programs are subject to change. For more info about the CDIC and its educational opportunities, contact Veronique Lagrange (vlagrange@cmab.net).

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About the California Dairy Innovation Center

The California Dairy Innovation Center (CDIC) coordinates pre-competitive research and educational training in collaboration with industry, check-off programs, and research/academic institutions in support of a common set of innovation and productivity goals. The CDIC is guided by a Steering Committee that includes Dairy Farmers of America, California Dairies Inc., California Dairy Research Foundation, California Milk Advisory Board, Cal Poly San Luis Obispo, Dairy Management Inc., Fresno State University, Hilmar Cheese, Leprino Foods, and UC Davis. More info at: <https://www.cdic.net/>.

About Real California Milk/California Milk Advisory Board

The California Milk Advisory Board (CMAB), an instrumentality of the California Department of Food and Agriculture, is funded by the state’s dairy farm families who lead the nation in sustainable dairy

farming practices. With a vision to nourish the world with the wholesome goodness of Real California Milk, the CMAB's programs focus on increasing demand for California's sustainable dairy products in the state, across the U.S. and around the world. Connect with the CMAB at [RealCaliforniaMilk.com](https://www.RealCaliforniaMilk.com), [Facebook](#), [YouTube](#), [Tik Tok](#), [Instagram](#), X and [Pinterest](#).

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