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Contact:

Veronique Lagrange, Director
California Dairy Innovation Center
vlagrange@cmab.net
(202) 316-1265

CALIFORNIA DAIRY INNOVATION CENTER RELEASES SCHEDULE OF DAIRY SHORT COURSE TRAINING OPPORTUNITIES AND CONFERENCE FOR 2025

Tracy, Calif. – January 27, 2025 – The California Dairy Innovation Center (CDIC) has released the schedule for short courses and events as a part of its 2025 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 of courses includes:

Products, Process & Packaging Innovation Conference – February 18-20, 2025 – Cliffs Resort & Spa, Shell Beach, Calif.

In collaboration with Cal Poly San Luis Obispo and the Pacific Coast Coalition, this conference highlights advancements in dairy product innovation. This event will focus on dairy marketplace innovation, recent enhancements made to dairy processing and packaging and improved marketing as presented by today's leaders and entrepreneurs as they share their insight and experience in today's dairy industry.

More information and registration are available [here](#).

Buttermaking & Milk Fat Fundamentals – March 12, 2025 – Cal Poly San Luis Obispo, Dairy Products Technology Center, SLO, Calif.

This one-day course will combine lectures and hands-on learning focused on buttermaking processes and milk fat technology. Innovation in the sector will featured in addition to solid training on fundamentals. Registration will be posted [here](#).

Dairy Products & Processing 201 – April 24, 2025 – Petaluma area, Calif.

A one-day introduction to processes used to formulate dairy products, with in-depth review of

regulations, packaging and claims. This is a free program open to all California-based processors, academia and supply chain partners. Registration will be posted [here](#).

Frozen Desserts – May 20-21, 2025 – Cal Poly San Luis Obispo, Dairy Products Technology Center, SLO, Calif.

A two-day deep dive into frozen dessert formulations, which will include 100% hands-on pilot plant demos and prototyping. The focus will be on innovative products: no sugar added, high protein, cottage cheese ice cream, “boozy” frozen desserts, ethnic flavors and more. Registration will be posted [here](#).

R&D Best Practices – June 17-19, 2025– Cal Poly San Luis Obispo, Dairy Products Technology Center, SLO, Calif.

This three-day program will feature lectures and is focused on process and helpful tools for research and development, featuring best practices for dairy products. Ideal for QA, R&D and operations – entry and junior level.

Check the [CDIC Training & Education page](#) for registration information.

Exploring Cooking & Acid-Set Cheeses – October 7-8, 2025– Cal Poly San Luis Obispo, Dairy Products Technology Center, SLO, Calif.

Two days of hands-on cheesemaking workshops, which will focus on acid-set cheeses and their culinary uses. This new program will feature a variety of fresh and other cheeses used in food service and processed foods applications with a global flair, from fromage frais to paneer.

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 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](#).