



# Cooking & Acid-Set Cheeses

Short Course **October 7-8, 2025**, Cal Poly San Luis Obispo, Dairy Products Technology Center

## Course Description

Join us for a two-day immersive experience focused on the science, hands-on production, and culinary use of acid-set cheeses. You'll explore traditional and cultured acid-set styles such as paneer, chèvre, labneh, and fresh cheese through practical cheesemaking sessions, sensory labs, and culinary demonstrations led by dairy and culinary experts.

## Audience

Food industry professionals, dairy production and quality control, entrepreneurs, distributors and cheese lovers!

**Need more information? Contact our staff!**

Sam Bass [slbass@calpoly.edu](mailto:slbass@calpoly.edu)

## Course Duration: 2 days

Registration Cost: \$850/ individual, \$800 multiple, \$450 student/academic. Includes course, lunch, parking.

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



## Learning Outcomes

- Understand the science and techniques of acid coagulation
- Produce and evaluate a range of global acid-set cheeses
- Apply sensory analysis and explore culinary uses of fresh cheeses
- Connect with industry experts and peers in hands-on sessions

## Day 1

8:30 AM	Welcome & Course Overview
9:00 AM	Milk Composition & Introduction to Acid-Set cheeses
9:45 AM	The Science of Acid Cheeses: Coagulation, Cultures & Enzymes
10:45 AM	<b>Sensory Lab #1:</b> Comparative Tasting – Lactic vs Acetic vs Lime
11:30 AM	<b>Hands-On:</b> Cheesemaking – Paneer Production & Draining
12:30 PM	Lunch
1:15 PM	<b>Hands-On:</b> Continued Cheesemaking
2:00 PM	<b>Hands-On:</b> Cheesemaking – Chèvre Production
3:00 PM	<b>Sensory Lab #2:</b> Texture & Moisture in Acid-Set Cheeses
4:00 PM	Brining, Pressing & Storage of Fresh Cheeses
5:00 PM	<b>Evening Reception</b>

## Day 2

8:30 AM	Recap of Day 1
8:45 AM	<b>Hands-On:</b> Cheesemaking – Fresh Cheese with Herbs
10:00 AM	Break
10:15 AM	<b>Hands-On:</b> Straining, Seasoning & Packaging
11:00 AM	Quality Assurance & Defect Diagnosis in Acid-Coagulated Cheeses
12:30 PM	Lunch
1:00 PM	Acid-Set Cheeses Around the World: Styles, Processes, and Applications
1:45 PM	Marketing Trends in Fresh Cheese
2:30 PM	Break / Transportation to Culinary lab
3:00 PM	<b>Culinary Applications Lab</b>
5:00 PM	Closing Discussion, Certificates & Farewell

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 July 18, 2025, subject to change.

