



Short-Course October 6 & 7th, 2026

Advanced Cheesemaking

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

This is a practical 2-day course with demonstrations, lectures, Q&A with cheese industry and academic experts, and hands-on cheesemaking in the pilot plant. The course is open to entry and mid-level personnel in the industry.

Instructors: Cal Poly faculty and staff, industry representatives, equipment and process suppliers, expert consultants.

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.

Tuesday, October 6th

- 8:00 Registration, continental breakfast available
- 8:30 **Welcome & Introduction**
- 8:45 **Effect of Milk Composition on Cheesemaking**
- 9:45 Break
- 10:00 **Enzymes, Cultures Selection**
Gil Tansman, dsm-firmenich
- 11:00 **Coagulation of Milk: Rennet vs. Acid-set Cheeses**
Gil Tansman, dsm-firmenich
- 11:30 **Plant Tour + Renneting in Action**
DPTC Team
- 12:00 Lunch
- 12:45 **Hands-On Cheesemaking: Bloomy & Washed Rind Cheeses**
DPTC Team
- 4:00 Group Picture
- 4:30 **Reception and Happy Hour**



Wednesday, October 7th

- 8:00 Continental breakfast available
- 8:30 Recap from Day 1
- 8:45 **Hands-On Cheesemaking: Blue Cheese**
DPTC Team
- 10:00 Break
- 10:15 **Continued Hands-On Cheesemaking: Raclette**
DPTC Team
- 12:15 Lunch
- 1:00 **Continued Hands-On Cheesemaking**
DPTC Team
- 2:30 **Brining Science & Salt Management**
- 3:15 **Aging Considerations**
- 4:00 Awards & Adjourn



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. Summer 2026. Program subject to change.

