



Short-Course **June 17-18, 2026**

Cheesemaking 101

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. **DRAFT PROGRAM – ALL SPEAKERS TO BE CONFIRMED (INVITED)**

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.

Wednesday, June 17

- 8:00 Registration, continental breakfast available
- 8:30 **Welcome & Introduction**
- 8:45 **Overview of Milk & Cheese**
Dr. Carmen Licon, Cal Poly DPTC
- 9:45 Break
- 10:00 **Principles of Cheesemaking**
Dr. Carmen Licon, Cal Poly DPTC
- 11:00 **Cheese Cultures: Roles, Selection, and Application**
Carlos Cerda, DSM-Firmenich
- 12:15 Lunch
- 1:30 **Hands-On Cheesemaking: Fromage Blanc & Manchego-style**
DPTC Team
- 1:15 **Continued Hands-On Cheesemaking**
DPTC Team
- 3:00 **Salting in Cheesemaking: Methods, Function, and Impact**
Carlos Cerda, DSM-Firmenich
- 4:00 Group Picture
- 4:30 **Creamery Tour and Reception**



Thursday, June 18

- 8:00 Continental breakfast available
- 8:30 Recap from Day 1
- 8:45 **Hands-On Cheesemaking: Brining Manchego-style, Feta**
DPTC Team
- 10:00 Break
- 10:15 **Continued Hands-On Cheesemaking: Burrata**
DPTC Team
- 12:15 Lunch
- 1:00 **Global Cheese Varieties & Market**
Dr. Carmen Licon, Cal Poly DPTC
- 2:00 **Common Defects**
Dr. Baheeja Zaitoun, Cal Poly DPTC
- 2:30 **Cheese Tasting – Sensory Evaluations**
Carlos Cerda, DSM-Firmenich
- 3:15 **Developing your Ripening Environment**
Eric Meredith, Fromaginary
- 4:15 Awards & Adjourn



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