



# Short-Course **May 6-7, 2026** Frozen Dessert Innovation

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

This is a practical 2-day course with demonstrations, lectures, Q&A with industry and academic experts, and hands-on activities in the pilot plant. No pre-requisites are required, but attendees are encouraged to attend the complementary "On Ice Cream" course by Tharp & Young for a classroom-based technical deep dive into ice cream manufacturing and ingredients.

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](mailto:slbass@calpoly.edu)

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

Preferred Cal Poly rates available at area hotels.

### Wednesday, May 6



- 8:00 Registration, continental breakfast available
- 8:30 **Welcome & Introduction**
- 8:45 **Frozen Dessert Landscape - Market Insights & Trends for Novel Frozen Desserts**  
*CDIC*
- 9:15 **Ice Cream Fundamentals That Drive Innovation: Mixes Formulation (Ice Cream, Custards, Kefir, Novelties)**  
*Scott Shoemaker, Scott Brothers Dairy*
- 10:15 Break
- 10:30 **Ingredient Innovation - Hydrocolloids, Stabilizers & Emulsifiers**  
*Wanda Jurlina, IMCD*
- 11:15 **High protein ingredients & formulation strategies**  
*Dr. Baheejia Zaitoun, Cal Poly DPTC*
- 12:00 Lunch
- 12:45 **Mix Production: Unit Operations & Best Practices**  
*Tetra Pak Representative*
- 1:30 **Pilot Plant Tour: Ice Cream & Frozen Dessert Equipment**  
*Cal Poly DPTC Team*
- 2:15 **Hands-On Mix Preparation (Ice Cream, Custards, Frozen Kefir Bases)**  
*Cal Poly DPTC Team*
- 3:00 **Live Demo & Workshop: Frozen Dessert Formulation Calculator — Exploring Effects of Protein, Total Solids, Sugars, Stabilizers**
- 4:00 **Sensory Evaluation — High Protein Formulations**  
*Cal Poly DPTC Team*
- 4:30 Group picture
- 5:00 **Networking Reception**



### Thursday, May 7



- 8:00 Coffee and continental breakfast available
- 8:30 **Recap from Day 1**
- 8:45 **The Science of Structure: Air, Ice & Fat Interactions in Frozen Desserts**  
*Scott Shoemaker, Scott Brothers Dairy*
- 9:45 Break
- 10:00 **On Trend and New flavors: Formulation Challenges and Building Balanced Profiles (Flavor Sum)**  
*Prova*
- 10:45 **Inclusions & Variegates: Functional and Sensory Considerations + D25**  
*Tetra Pak Representative*
- 11:15 **Reducing Sugar with Alternative Sweeteners & Clean-Label Strategies**  
*Hannah Dressen, Batory Foods*
- 12:00 Lunch
- 12:45 **Sensory Evaluation: Comparative Tasting Across Frozen Formats**  
*Cal Poly DPTC Team*
- 1:30 **Better-for-You & Alternative Systems: Gut Health, Brain Health, Performance & Focus**  
*Dr. Baheejia Zaitoun, Cal Poly DPTC*
- 2:15 **Tasting session - clean label comparison (effect of stabilizers)**  
*Cal Poly DPTC Team*
- 3:00 **Scaling Innovation from Pilot to Production. Open Q&A Troubleshooting Formulations**  
*Scott Shoemaker, Scott Brothers Dairy*
- 4:00 **Certificates and Evaluation**

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. Spring 2026. Program subject to change.

