



Short-Course September 15-16, 2026

High Protein Dairy Products

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. 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 \$700, Discounted: 2 or more from same company
\$650, Students \$250.

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, September 15



- 8:00 Registration, continental breakfast available
- 8:30 **Welcome & Course Overview**
- 9:00 **The Protein Boom: Market Drivers, Consumer Demand & Future Opportunities**
- 9:45 **What Consumers Really Know About Protein: Perceptions, Motivations and Misconceptions**
- 10:30 Break
- 10:45 **Protein 101: High-level**
- 12:00 Lunch
- 1:00 **The Dairy Protein Toolbox: Ingredients, Functionality, and Selection Strategies**
- 1:45 **Protein Science in Practice: Nutrition, Quality, Digestibility, Regulations and Claims**
- 2:30 Break
- 2:45 **Formulating High-Protein Frozen Desserts Without Sacrificing Indulgence**
- 3:45 **Cracking the RTD Challenge: High-Protein Coffees, Teas, and Functional Beverages**
- 4:45 Group Photo
- 5:00 Happy Hour/Reception

Wednesday September 16



- 8:00 Continental breakfast available
- 8:30 **Cultured Dairy: Innovation Opportunities**
- 9:15 **High-Protein Dairy Desserts Consumers Will Love**
- 10:00 Break
- 10:15 **The Supporting Cast: Ingredient Systems Beyond Protein**
- 11:00 **Optimizing Dairy for Whole-Body Health**
- 12:00 Lunch
- 1:00 **Fine-Tuning The Next Generation of High-Protein Dairy Innovation**
- 1:45 **Equipment Advances & Emerging Processing Technologies**
- 2:30 Final Discussion, Certificates
- 3:00 Adjourn

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