



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

### 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**  
*Dr. Ty Wagoner, California Dairy Innovation Center*
- 9:45 **What Consumers Really Know About Protein: Perceptions, Motivations and Misconceptions**  
*Donna Berry, Dairy & Food Communications, Inc.*
- 10:30 Break
- 10:45 **Protein 101: High-level**  
*Dr. Haotian Zheng, NC State University*
- 12:00 Lunch
- 1:00 **The Dairy Protein Toolbox: Ingredients, Functionality, and Selection Strategies**  
*Dr. Ty Wagoner, California Dairy Innovation Center*
- 1:45 **Protein Science in Practice: Nutrition, Quality, Digestibility, Regulations and Claims**  
*Christine Bunting, Regulatory Affairs Consultant*
- 2:30 Break
- 2:45 **Formulating High-Protein Frozen Desserts Without Sacrificing Indulgence**  
*QiQi Peng, Hilmar Cheese*
- 3:45 **Cracking the RTD Challenge: High-Protein Coffees, Teas, and Functional Beverages**  
*Anuradha Prakash, Chapman University*
- 4:45 Group Photo
- 5:00 Happy Hour/Reception



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

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 September 16

- 8:00 Continental breakfast available
- 8:30 **Cultured Dairy: Innovation Opportunities**  
*Donna Berry, Dairy & Food Communications, Inc. & DPTC Team*
- 9:15 **High-Protein Dairy Desserts Consumers Will Love**  
*Dr. Baheeja Zaitoun, Cal Poly DPTC*
- 10:00 Break
- 10:15 **The Supporting Cast: Ingredient Systems Beyond Protein**  
*Dr. Haotian Zheng, NC State University*
- 11:00 **Optimizing Dairy for Whole-Body Health**  
*Dr. Baheeja Zaitoun, Cal Poly DPTC*
- 12:00 Lunch
- 1:00 **Fine-Tuning The Next Generation of High-Protein Dairy Innovation**  
*QiQi Peng, Hilmar Cheese*
- 1:45 **Equipment Advances & Emerging Processing Technologies**  
*Saagar Vijayaragavan, Kovalus Separation Solutions*
- 2:30 **Industry Panel**
- 3:00 Final Discussion, Certificates
- 3:15 Adjourn



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