



FOR IMMEDIATE RELEASE

Contact:

Veronique Lagrange, Director
California Dairy Innovation Center
vlagrange@cmab.net
(202) 316-1265

California Dairy Innovation Center Releases Q3 and Q4 Schedule of Dairy Short Course Training Opportunities and Conference with a Focus on Innovation

Tracy, Calif. – July 3, 2024 – The California Dairy Innovation Center (CDIC) has released the schedule for summer and fall courses as a part of its 2024 training program series for processors, producers, entrepreneurs, and students. The courses, which have no pre-requisites, will be held at a variety of California locations and are open to all participants.

The schedule of courses includes:

Advanced Cheesemaking, which will take place July 16-17, 2024, in collaboration with Cal Poly, SLO at the Dairy Products Technology Center in San Luis Obispo, Calif. This program will offer comprehensive instruction on the fundamentals of milk and the cheesemaking processes, with two days of hands-on experience. This course also will include an enriching blend of theory and practical application, designed to enhance skills and knowledge in the art and science of advanced cheesemaking. Registration and more information is available [here](#).

2nd Annual Innovation Conference and State of the Industry, which will take place September 12, 2024, in collaboration with the Pacific Coast Coalition at Fresno State University in Fresno, Calif. This conference will include presentations on technical and market information. More information is available [here](#).

Hispanic & Mediterranean Cheeses, which will take place October 8-9, 2024, in collaboration with Cal Poly, San Luis Obispo at the Dairy Products Technology Center. Registration and more information is available [here](#).

CDIC also shared dates for Q4 and 2025 events, including:

Tharp and Young on Ice Cream, which will take place December 4-6, 2024, in collaboration with Chapman University at Chapman University in Orange, Calif. Registration and more information is available [here](#).

The Science of RTD Milk and Coffee Beverages, which will take place January 22-23, 2025, in collaboration with Chapman University at the Ranney Processing Lab at Chapman University. Registration and more information is available [here](#).

The CDIC also released the 2025 dates for the **Dairy Products, Process & Packaging Innovation Conference**, which will take place February 18-20, 2025, in collaboration with Cal Poly, San Luis Obispo, Dairy Management Inc., USDA, Pacific Coast Coalition, and the California Dairy Research Foundation, at the Cliffs Resort in Shell Beach, Calif. This conference will focus on dairy marketplace innovation, recent enhancements made to dairy processing and packaging and improved marketing. Attendees will hear from today's leaders and entrepreneurs as they share their insight and experience in today's dairy industry. Registration and additional information is available [here](#).

Short Course and conference programs are co-organized with California Milk Advisory Board's CDIC, with partial funding and contributions from Dairy Management Inc., the USDA's Pacific Coast Coalition Dairy Business Innovation Initiative (hosted by Fresno State) and CMAB. Programs are subject to change. For more info about the CDIC and its educational opportunities, contact Veronique Lagrange (vlagrange@cmab.net).

###

About the California Dairy Innovation Center

The California Dairy Innovation Center (CDIC) coordinates pre-competitive research and educational training in collaboration with industry, check-off programs, and research/academic institutions in support of a common set of innovation and productivity goals. The CDIC is guided by a Steering Committee that includes California Dairies Inc., California Dairy Research Foundation, California Milk Advisory Board, Cal Poly San Luis Obispo, Dairy Management Inc., Fresno State University, Hilmar Cheese, Leprino Foods, and UC Davis. More info at: <https://www.cdic.net/>.

About Real California Milk/California Milk Advisory Board

The California Milk Advisory Board (CMAB), an instrumentality of the California Department of Food and Agriculture, is funded by the state's dairy farm families who lead the nation in sustainable dairy farming practices. With a vision to nourish the world with the wholesome goodness of Real California Milk, the CMAB's programs focus on increasing demand for California's sustainable dairy products in the state, across the U.S. and around the world through

advertising, public relations, research, and retail and foodservice promotional programs. For more information and to connect with the CMAB, visit RealCaliforniaMilk.com, [Facebook](#), [YouTube](#), [Twitter](#), [Instagram](#) and [Pinterest](#).