FOR IMMEDIATE RELEASE
Contact: Phil Tong
Cal Poly Dairy Products Technology Center
(805) 756-6402

Tenth UC Davis-Cal Poly Milk Short Course Set for April 6 and 7 in Visalia

SAN LUIS OBISPO -- The 10th Milk Processing Short Course, co-sponsored by Cal Poly and UC Davis, will be held April 6 and 7 in Visalia.

The course is designed for dairy production and quality control professionals and others involved in the milk and dairy foods processing and allied industries. It will focus on providing a better understanding and appreciation for the applied aspects of milk processing.

Specific topics include elements of milk processing and processing systems, including sanitation and cleaning systems. Presenters include Cal Poly Professor and Dairy Products Technology Center Director Phillip S. Tong, UC Davis Cooperative Extension Dairy Foods Specialist John C. Bruhn, and speakers from the dairy foods industry and state and federal regulatory agencies.

This year’s short course will be held at the Holiday Inn and Conference Center in Visalia. The registration fee is $295 general or $195 for employees of companies which belong to the California Cheese Research and Education Fund of the Dairy Institute of California. For a list of member companies, contact the Dairy Institute of California at (916) 441-6921. A special discounted registration fee is available for companies wishing to send more than one person, and for participants from regulatory or other government agencies.

The short course has space for 50 participants; registration requests received after the first 50 will be placed on a waiting list. Registration includes a comprehensive course syllabus, refreshments, and lunch for both days. To register, contact Bruhn at UC Davis at (530) 754-MILK (6455) or via e-mail at: jcbruhn@ucdavis.edu.

The course is provided with the underwriting support of the California Cheese Research and Educational Fund of the Dairy Institute of
California.