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California Polytechnic State University

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FOR IMMEDIATE RELEASE

CONTACT: Laura Jacobson  
(805) 756-6097**Sign Up for Cal Poly Cheese Short Courses -- Training Grounds for Champions**

SAN LUIS OBISPO -- The September session is already sold out, but there's still time to sign up for the rest of the 2005-06 Cal Poly cheese making and artisan cheese short courses -- where many of the state's noted farmstead and artisan cheese makers have gotten their start.

Over the past six years, more than 200 people have attended the Cal Poly farmstead cheese short course. They include Sadie Kendall, "Grandmother" of California cr me fraiche and owner of Kendall Farms; Maureen Cunnie of gourmet favorite Cowgirl Creamery in Marin County; Lynn Giacomini Stray of Pt. Reyes Farmstead Cheese, Marin County; John Fiscalini of Fiscalini Farms in Modesto; and Marisa Hilarides Simoes of Three Sisters Cheese Co., who just won the 'Best American Original' award from the American Cheese Society -- one of the nation's top awards -- for her Bella Sorella Serenita cheese.

"We'll probably be reading about more of these awards for our alumni as time goes on," said Cal Poly Dairy Products Technology Center Director Phil Tong.

Courses still open for the 2005-06 Academic Year include:

October 18-19, 10th Annual Dairy Cleaning and Sanitation Short Course. Designed to provide plant operation basics; \$325

November 7-10, 7th Annual Frozen Dairy Desserts Manufacturing Short Course. Hands-on sessions for products, quality evaluation and manufacturing; \$495

February 27-28, 8th Symposium on Advances in Dairy Product Technology. Designed to provide an overview and update on the latest trends and issues in the marketing, science, manufacturing technology and application of value-added dairy ingredients; \$345

March 21-24, 18th Annual Cheese Short Course I. Designed to teach each participant the basic scientific information and practical skills needed to understand and manufacture cheese (includes one day of hands-on cheese making); cost \$495

April 18-19, 12th Annual Milk Processing Technology Short Course. Emphasizes principles and technology for the processing of milk for fluid and manufactured dairy foods; \$325.

Several other courses are already scheduled for fall 2006. For details on those courses and all others, visit the DPTC Web site at: For details on short courses offered through the DPTC, visit: [www.calpoly.edu/~dptc](http://www.calpoly.edu/~dptc).

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