Cheese makers and their supervisors, quality-control personnel, and others involved in the cheese industry and allied fields will be at Cal Poly May 21-24 to learn about the factors influencing the development of quality cheese.

The 6th Annual Cal Poly-UC Davis Cheese Short Course II will be held at the Cal Poly Dairy Products Technology Center.

During the three-and-a-half-day course, instructors from both universities will give lectures and laboratory demonstrations and hold cheese-tasting sessions. In addition to learning what makes quality cheese, participants will also learn the latest techniques in cheese manufacturing.

Cal Poly Dairy Science Professor Phil Tong, who is co-organizing the program, said past registrants have included representatives from such companies as Kraft, Land O'Lakes, Schwan's, Beatrice, Taco Bell, Pizza Hut and Stouffer's.

"The course is also ideal for entrepreneurs wanting to start a small cheese operation," Tong said. The short course is one of a series of continuing education courses offered by Cal Poly's Dairy Products Technology Center. For more information, visit the Web at www.calpoly.edu/~dptc/outreach.

The course is sponsored by the California Dairy Research Foundation and the California Cheese Research and Education Fund.

For more information, contact Laurie Jacobson at the Dairy Products Technology Center at 756-6097 or ljacobso@calpoly.edu.