CAL POLY
College of Agriculture, Food & Environmental Sciences

BUILDING THE FUTURE ON THE LEGACY OF OUR PAST.

125 YEARS OF LEARN BY DOING

1901 2026



PRESENTED BY

Mission®

WELCOME HOME

Welcome to Cal Poly's College of Agriculture, Food and Environmental Sciences' 125th Anniversary Celebration. This weekend, we come together to honor more than a century of tradition, innovation and the enduring power of Learn by Doing and to celebrate the people whose passion and commitment have made this college what it is today.

Our alumni, students, faculty and staff, and industry partners, both past and present, are woven into the fabric of our college. Your shared experiences and support have created meaningful opportunities for generations of students and will continue to help them lead, innovate and serve the industries and communities that depend on them. As we reflect on the remarkable legacy behind us, I am invigorated by all we will accomplish together in the years ahead.

Together, we are **building the future on the legacy of our past.**



Brian Horgan

Dean, College of Agriculture, Food and Environmental Sciences

EVENT SPONSORS

Thank you to our generous sponsors for helping to make Cal Poly's College of Agriculture, Food and Environmental Sciences' 125th Anniversary Celebration possible. Your support honors the college's history while investing in the students, innovation and Learn by Doing experiences that will shape the future of agriculture, food and environmental sciences.

Mission

California Cotton Alliance

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A WEEKEND 125 YEARS IN THE MAKING

FRIDAY, NOV. 13

4 - 6 p.m. Alumni Reception

SATURDAY, NOV. 14

11 a.m. - 3 p.m. CAFES Learn by Doing Tours

4 - 7 p.m. Taste of Cal Poly





ALUMNI RECEPTION

Reconnect with classmates, faculty, staff and friends while celebrating 125 years of the Cal Poly College of Agriculture, Food and Environmental Sciences.

FRIDAY, NOV. 13, 4 TO 6 P.M.

Swanson Center of Effort Conference Hall

in the

JUSTIN and J. LOHR Center for Wine and Viticulture

LEARN BY DOING TOURS

Start your adventure at H1: Home Base. Use this guide to choose your experiences, then board a shuttle to explore campus. Find your next experience at these shuttle stops:

H1: Home Base — Plant sciences, robotics, and wine and viticulture.

Ag Circle — Hands-on activities, student innovation, food science and the BRAE BBQ.

Via Carta — Animal health, equine facilities, plants, greenhouses and irrigation.

Natural Resources — Logging Team demonstrations, student clubs and research.

Dairy and Creamery — Dairy tours, student-crafted products and ice cream.

Explore each area on foot at your own pace, then return to its designated shuttle stop when you're ready to continue.

SATURDAY, NOV. 14, 11 A.M. - 3 P.M.

Check-in begins at 10 a.m.

Approximate pickup frequency: every 20 minutes

Shuttle service ends at 3:30 p.m.

TASTE OF CAL POLY

Enjoy an evening featuring Cal Poly-produced foods paired with wines from the JUSTIN and J. LOHR Center for Wine and Viticulture while celebrating the innovation and excellence of CAFES enterprises.

SATURDAY, NOV. 14, 4 TO 7 P.M.

Swanson Center of Effort Conference Hall

in the

JUSTIN and J. LOHR Center for Wine and Viticulture




DAIRY SHUTTLE
18A
18
LOGGING UNIT AND NATURAL RESOURCES SHUTTLE
MOUNT BISHOP ROAD
GUEST CHECK-IN
H1 SHUTTLE HUB
156
157
JUSTIN AND J.LOHR CENTER FOR WINE & VITICULTURE
159
HIGHLAND DRIVE

EVENT MAP


32
48
165
VIA CARTA
VIA CARTA SHUTTLE
VILLAGE DRIVE
BRAE BBQ LUNCH
8A
8
UNIVERSITY DR
NORTH PERIMETER
10
181
AG CIRCLE SHUTTLE

SHUTTLE STOP:

WALKING TOUR FROM H1: HOME BASE

Plant Sciences | George Wurzel Plant Sciences Building

Guided tour available at 1 p.m.

Stop by the newly opened Plant Sciences Complex to explore the growth chamber, classrooms and laboratories. See student research demonstrations and experience the spaces where Cal Poly students learn, discover and innovate. Visit the hydroponics greenhouse and see the latest crops our students are growing.

LOCATION

Building 159, George Wurzel Plant Sciences Building

BioResource and Agricultural Engineering | Robotics Demonstration

Tour the newly opened Marderosian Family and Bee Sweet Citrus Automation Lab and see the hands-on projects Cal Poly students are developing. Meet the students behind the lab's robotic innovations and learn how they are applying technology to real-world challenges.

LOCATION

Building 159, The Marderosian Family Foundation and Bee Sweet Citrus Automation Lab

Wine and Viticulture | JUSTIN and J. LOHR Center for Wine and Viticulture

Tour the JUSTIN and J. LOHR Center for Wine and Viticulture, home to a state-of-the-art 5,000-case bonded winery, viticulture and enology labs, and teaching and gathering spaces. See where students gain hands-on experience in winemaking and grape growing.

LOCATION

Building 156 & 157, JUSTIN and J. LOHR Center for Wine and Viticulture, including the Lohr Family Winery and the E. & J. Gallo Winery and Family Buildings

Plant Sciences | Orchards

Guided tour available at noon.

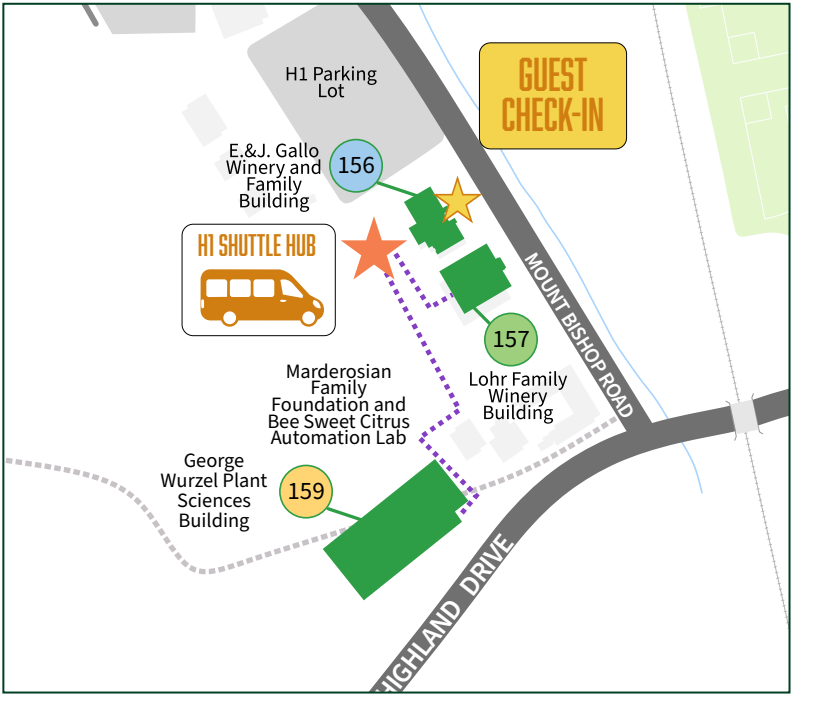
Take a walking tour and see the growing operations and experience the hands-on learning opportunities that our students have every day. The guided tour will take you around the orchards directly outside the JUSTIN and J. LOHR Center for Wine and Viticulture and Crops Unit.

LOCATION

Orchards behind Buildings 156, 157 and 159

WALKING MAP

FROM SHUTTLE STOP H1: HOME BASE



SHUTTLE STOP:

AG CIRCLE: THE HEART OF CAFES LEARNING

BioResource and Agricultural Engineering | BRAE BBQ

11:30 a.m. - 1 p.m.

Commonly known as the BRAE BBQ, this decades-old campus tradition serves up a delicious hamburger lunch cooked over an open pit and hosted by the students of the Agricultural Engineering Society. $10 single burger combo, $12 double burger combo. Includes salad, chili, chips and a drink.

LOCATION

Building 8, BioResource and Agricultural Engineering Building

BioResource and Agricultural Engineering | Drip Drip Drip – Emitter Testing

Come by the BioResource and Agricultural Engineering ramp and Learn by Doing the difference between pressure compensation and non-pressure compensating drip emitters. Through a faculty-guided experiment visitors can measure and calculate the difference and learn how to estimate their own water savings based on the use of pressure-compensating emitters.

LOCATION

Building 8, BioResource and Agricultural Engineering Building

Agricultural Education and Communication | Brock Center: A Walk Through 40 Years

Step inside 40 years of Brock Center history and explore the people, stories and experiences that have shaped its legacy in agricultural communication. Discover how the center has evolved and continues to prepare the next generation of communicators.

LOCATION

Building 10-234, Alan A. Erhart Agriculture

SHUTTLE STOP:

AG CIRCLE: THE HEART OF CAFES LEARNING

Agricultural Education | Learn by Doing Stations

Experience Cal Poly's Learn by Doing spirit through engaging, hands-on activities inspired by the lessons our teacher candidates bring to high school classrooms. Explore, experiment and discover the joy of learning by doing.

LOCATION
Building 10-100, Alan A. Erhart Agriculture

Agribusiness | Innovation Showcase

Visit booths featuring agricultural business students who have turned their ideas into products and businesses. Meet the innovators, explore their creations and see Learn by Doing in action.

LOCATION
Building 10-206, Alan A. Erhart Agriculture

Agribusiness | Industry Engagement

Meet agricultural business students participating in new industry engagement opportunities. Learn how they are building professional connections, gaining real-world experience and preparing to lead in the agricultural industry.

LOCATION
Building 10-206, Alan A. Erhart Agriculture

Agricultural Education and Communication | Your 125 Experience: A Vodcast Mockup

Join us for a behind-the-scenes look at the department's media production capabilities through a multi-camera interview experience. Visitors will be invited to share their Cal Poly stories on camera, with recorded interviews and event footage later edited into a polished vodcast-style feature.

LOCATION
Building 10-100, Alan A. Erhart Agriculture

SHUTTLE STOP:

AG CIRCLE: THE HEART OF CAFES LEARNING

The Grimm Family Center for Organic Production and Research at Cal Poly | Open Lab

Explore the Grimm Family Soil Health and Sustainability Open Lab and discover how Cal Poly students and faculty are advancing healthier soils, sustainable agriculture and environmental stewardship through hands-on research and learning.

LOCATION

Building 11-103, Agricultural Sciences Building

Food Science and Nutrition | Culinary Lab Demonstration: "Pulp Fiction: The Delicious Afterlife of Grapes and Carrots"

Sample focaccia made with wine grape pomace and a roasted carrot pomace romesco. This food demonstration highlights ongoing student research into upcycling food-processing byproducts and student products developed to reduce food waste.

LOCATION

Building 181-124, Oreggia Family Foundation Culinary Lab within the Boswell Agricultural Technology Center

Food Science and Nutrition | Sensory Science Taste Test

Step into the Sensory Analysis Teaching and Research Lab for a fun, interactive "final exam" in food science. Sample puffed snacks and bites while participating in a sensory test modeled after the consumer research Cal Poly students conduct to evaluate product preference, perception and acceptance.

LOCATION

Building 181-123, Sensory Analysis Teaching and Research Lab within the Boswell Agricultural Technology Center

Experience Industry Management | Innovating Human-Centered Experiences

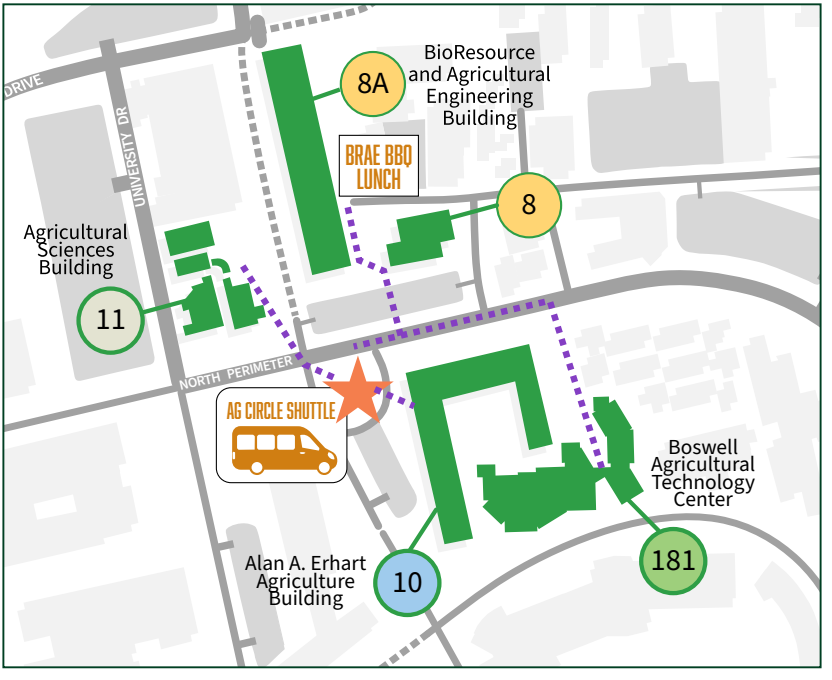
Explore interactive project displays and create an experience of your own. Discover how students, faculty, staff and industry partners are reimagining human-centered experiences through Learn by Doing.

LOCATION

Building 181-205, George P. Johnson Experience Innovation Lab within the Boswell Agricultural Technology Center

WALKING MAP

FROM SHUTTLE STOP AG CIRCLE: THE HEART OF CAFES LEARNING



SHUTTLE STOP:

VIA CARTA: WHERE PLANTS AND ANIMALS THRIVE

Animal Science | Charles and Claire Jacobson Animal Health Center

Tour the newly opened Charles and Claire Jacobson Animal Health Center, a state-of-the-art facility supporting the next generation of leaders in veterinary medicine, animal agriculture and health care through teaching, research and clinical training.

LOCATION

Building 165, Charles and Claire Jacobson Animal Health Center

Animal Science | Oppenheimer Family Equine Center

Explore the Oppenheimer Family Equine Center on a walking tour of its facilities. Learn how students gain real-world experience in equine care, training and management while preparing to become future leaders in the industry.

LOCATION

Building 32, Oppenheimer Family Equine Center

Plant Sciences | Cal Poly Plant Shop

Hours: 11 a.m. - 2 p.m.

Poly Plant Shop is Cal Poly's on-campus source for cut flowers, landscape and interior plants. The Poly Plant Shop offers students the opportunity to work in a retail environment to get hands-on experience in all aspects of garden center management and operation. True to the spirit of Cal Poly, it is a Learn by Doing, full-service plant shop.

LOCATION

Building 48, Environmental Horticultural Science

Plant Sciences | Howard C. Brown Horticultural Greenhouse Complex

Visit the Howard C. Brown Horticultural Greenhouse Complex for an inside look at where students grow plants.

LOCATION

Building 48, Howard C. Brown Horticultural Greenhouse Complex

Plant Sciences | Leaning Pine Arboretum

Student-led tour available at 12:30 p.m.

Tour the Leaning Pine Arboretum, a student-managed, five-acre display garden of Mediterranean climate region plants and trees.

LOCATION

Building 48, Environmental Horticultural Science

Irrigation Training and Research Center | Water Hydraulics Lab

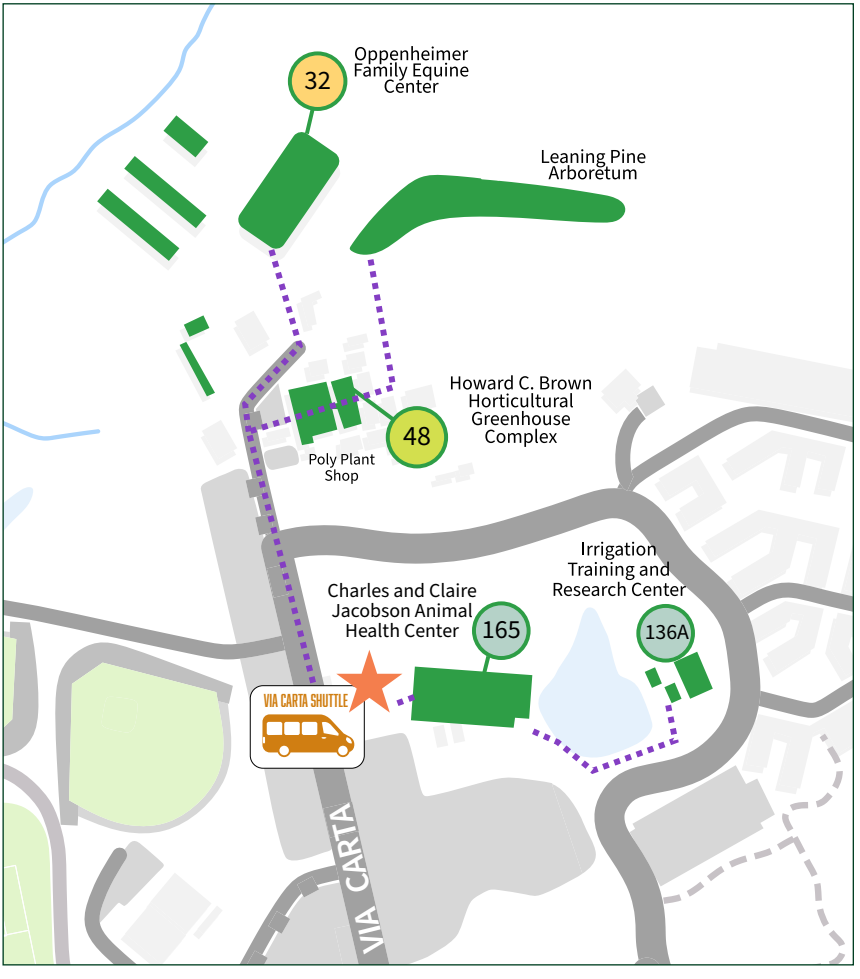
Explore the Irrigation Training and Research Center's Charles M. Burt Water Hydraulics Laboratory and see how Cal Poly students, faculty and researchers use large-scale hydraulic facilities to study pumping systems, flow measurement and water level control through hands-on research, testing and education.

LOCATION

Building 136A, Charles M. Burt Water Hydraulics Laboratory

WALKING MAP

FROM SHUTTLE STOP VIA CARTA: WHERE PLANTS AND ANIMALS THRIVE



SHUTTLE STOP:

NATURAL RESOURCES: LEARN BY DOING FOR A SUSTAINABLE FUTURE

Natural Resources Management and Environmental Sciences | Logging Team Demonstrations

The Cal Poly Logging Team will demonstrate their technical skills and the competitive events that regularly produce champions.

LOCATION
Logging Unit

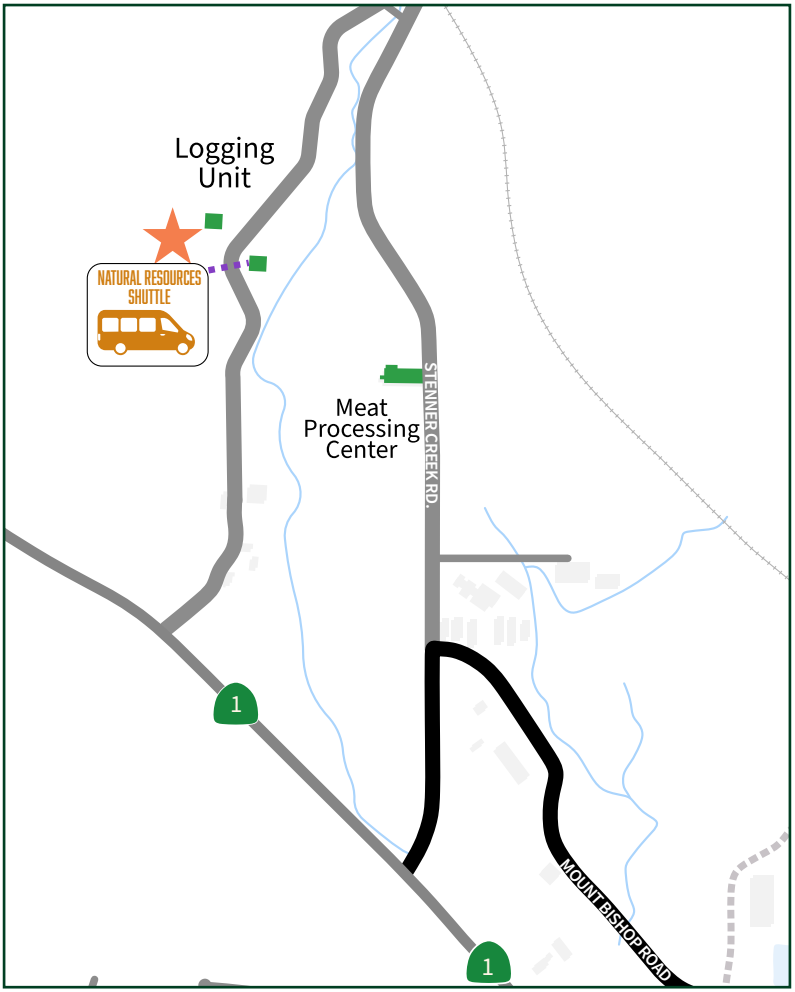
Natural Resources Management and Environmental Sciences | Clubs and Research

Visitors can explore displays from affiliated student clubs and research programs, offering a closer look at the hands-on learning and innovation shaping the future of natural resources.

LOCATION
Logging Unit

WALKING MAP

FROM SHUTTLE STOP NATURAL RESOURCES: LEARN BY DOING FOR A SUSTAINABLE FUTURE



SHUTTLE STOP:

DAIRY AND CREAMERY: STUDENT-CRAFTED PRODUCTS AND INNOVATION

Animal Science | Cal Poly Dairy

Discover one of the nation's largest student-supported dairies at this innovative complex. See how students gain hands-on experience in production, processing and product technology.

LOCATION
Building 18, Dairy Science Complex

Animal Science | Cal Poly Creamery

Treat yourself to craft ice cream made by Cal Poly students using milk from the Cal Poly Dairy and local farms. Samples and ice cream for purchase will be available.

LOCATION
Building 18A, Leprino Foods Dairy Innovation Institute

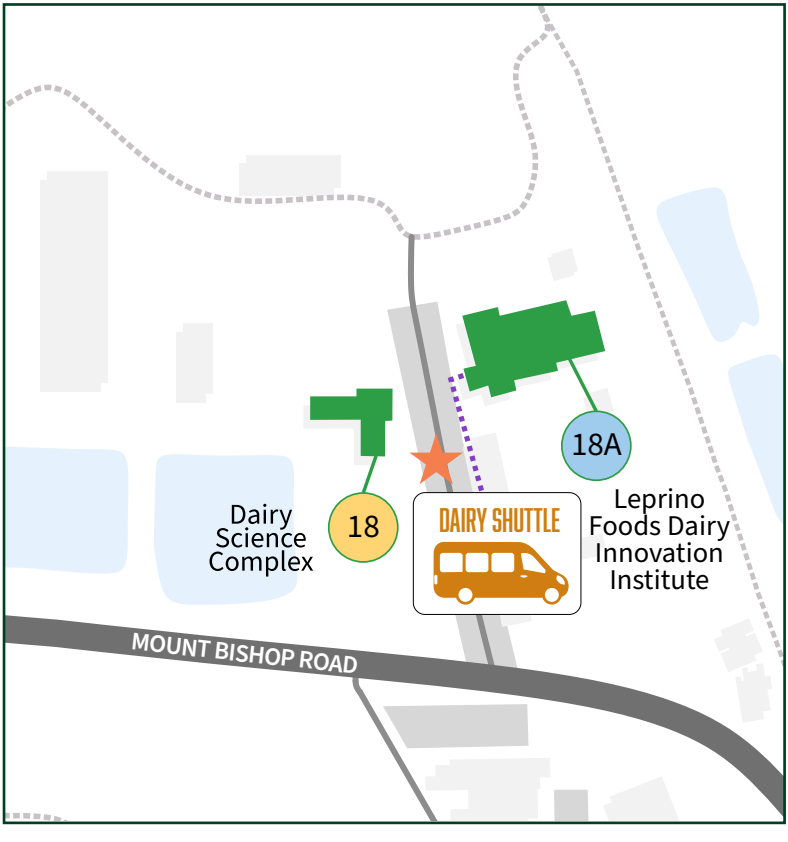
Dairy Products Technology Center | Dairy and Creamery: Student-Crafted Products and Innovation

Explore 40 years of Dairy Products Technology Center history and discover how Cal Poly's favorite ice cream and cheese products are crafted — from farm to finished flavor.

LOCATION
Building 18A, Leprino Foods Dairy Innovation Institute

WALKING MAP

FROM SHUTTLE STOP DAIRY AND CREAMERY:
STUDENT-CRAFTED PRODUCTS AND INNOVATION





THANK YOU

Thank you for joining us in celebrating 125 years of Learn by Doing.

To our alumni, students, faculty, staff, partners and friends — this legacy belongs to you.

Thank you for being part of our past, our present and the future we are building together.

BUILDING THE FUTURE ON THE LEGACY OF OUR PAST.

125 YEARS OF LEARN BY DOING 1901 2026

The 125th Anniversary Fund celebrates Cal Poly's College of Agriculture, Food and Environmental Sciences by investing directly in student success today and for the next century.

DONATE TO THE DEAN'S POWER OF DOING FUND

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