Purpose of the Short Course
This course is designed to provide attendees with an in-depth exposure to the practice of manufacturing frozen desserts using batch freezers. Lectures will cover concerns of quality evaluation, flavor selection, and processing procedures. Working in small groups under skilled supervision, the lab sessions will give participants hands-on experience with freezer operation.

Registration Fee
The fee of $1,200 includes cost of instructional materials and supplies, break and lunch, and registration. Lodging, parking and other meals are not included. Cancellation policy: Applicants may cancel up to thirty days before the short course, but are assessed a $500 fee. Cancellations received less than thirty days prior to the course are assessed a $500 fee. Substitutions may be made at any time.

What to Bring
Shoes must cover your toes and have adequate wet-surface traction - no sandals or loose-fitting clothing. Tall rubber boots for use in the manufacturing sessions are recommended. Long sleeve t-shirts or sweatshirts and jeans are best. You will be exposed to temperature extremes, cleaning and sanitizing compounds, lots of water and, of course, ice cream ingredients. Bring plenty of spare changes of clothes, especially shoes and socks. Disposable aprons, hair and beard nets will be provided.

Where
The program will be held at the Department of Food Science, UW-Madison, Room 205, Babcock Hall, 1605 Linden Drive, Madison, WI.

Schedule (Tentative)
Wednesday
8:00 Welcome/Overview
8:30 Dairy food microbiology
9:00 What is in ice cream mix and why
9:30 Hands on: standard operating procedures
12:30 Lunch (provided)
1:30 Understanding vanilla and chocolate
2:00 Hands on: vanilla and chocolate
5:00 Adjourn

Thursday
8:00 Health department inspection
8:30 Fruit flavors/sherbets and sorbets
9:00 Fruit preparations
10:00 Hands on: fruit based products
1:00 Lunch (provided)
2:00 Evaluation of vanillas and chocolates
2:30 Hands on: ripples and inclusions, how to fill pints and quarts
5:00 Final production planning (How to make your own unique flavor)
5:30 The Dairy Store - hands on - retail products

Friday
8:00 Production costs and planning
9:00 Sorbet, sherbet
9:30 Hands on: ice cream, sorbet, sherbet
11:30 Lunch (provided)
1:00 Hands on: Making unique flavors
4:00 Product evaluation of manufactured flavors
5:00 Program evaluation/adjourn

For Further Information:
Enrollment: Hope Nicholson (She/her)
Department of Food Science
University of Wisconsin - Madison
1605 Linden Drive, Room 105D
Madison, WI 53706
Direct Phone: (608) 265-2729
emnicholson@wisc.edu
https://foodsci.wisc.edu/

Program: Scott Rankin, Ph.D.
Professor and Chair, Department of Food Science
UW-Madison, Room A203B, Babcock Hall, Madison, WI 53706
1605 Linden Drive, Madison, WI 53706
(608) 263-2008 sarankin@wisc.edu
www.dairyfoods.wisc.edu

Enrollment Form
Batch Freezer Workshop
January 12-14, 2022

Lodging
Lodging is not included in the registration fee. Local area hotels include:

- Best Western Plus InnToWner Madison
  2424 University Avenue
  Madison, WI 53726
  608-233-8778

- Madison Plaza Hotel
  3841 E Washington Ave
  Madison, WI 53704
  608-819-6298

- SpringHill Suites Madison
  4601 Frey Street
  Madison, Wisconsin 53705
  608-233-4580

- Wisconsin Union Hotel
  Union South
  1308 W Dayton St
  Madison, WI 53715
  608-263-2600

Enrollment is limited; the cutoff is based on the postmarked date of registration form. Confirmation of registration will be emailed after receipt of payment. The entire registration fee must be paid in full to secure a registration spot.

Cancellation policy: Applicants may cancel up to thirty days before the short course, but are assessed a $300 fee. Cancellations received less than thirty days prior to the course are assessed a $500 fee. Substitutions may be made at any time. Contact CALS Conference Services at 608-263-1672 or email conference@cals.wisc.edu with any questions.
Attendee Comments

“The hands-on application was exactly what I was looking for. The approach of the instructors (experiential) was valuable for retaining answers to questions.”

“Intense! Three days doesn’t seem like enough but it really is when you are doing the pace we all are!”

“Practical application allows the layman to understand the breadth of the entire process.”

“The hands-on experience in the lab, working with the recipes, and the different machines. I came away with the confidence to make great tasting ice cream.”

“The opportunity to have hands-on experience to build confidence as ice cream makers. Dr. Rankin was great. Having use of all the equipment and instructors at the same time was great. Size of class was just right.”

“Dr. Rankin’s knowledge of the chemistry involved with milk was a real strength as was Bill’s hands-on experience in the ice cream making.”

“Lots of hands-on experience - best learning environment.”

“Great course - well worth the money and time!”

“Scott was excellent - he is an asset to University of Wisconsin as he can take the academic side of ice cream and apply it to the practice side.”

“Great course. Enjoyed it tremendously.”