Course Evaluation
Batch Ice Cream Course
March, 2009

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<tbody>
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<td>Course was consistent with course description</td>
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<td>Course provided balance of theory and application</td>
<td>12</td>
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<td>In general, Materials were useful</td>
<td>12</td>
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<td>Speakers were appropriate</td>
<td>12</td>
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<td>Labs were valuable</td>
<td>13</td>
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<td>Overall, this course was valuable</td>
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What were the strengths of this course:

- The people were fantastic here. They are passionate about ice cream & also had a great desire to help us learn. The students had a lot to do w/ the success also because they wanted to learn.
- Excellent hands on application!
- Learned so much!
- Great course!
- Wonderful Instructors!
- GSOH (good sense of humors!) – thanks!
- Labs & theory integrated
- Time constraints – life’s not always proceeding at a walk
- Hands on, open to change, experimentation
- Hands on workshops
- Hands on!! Felt free to learn the machines without micro-scrutiny. Loved having all of the extracts & supplies to try. Loved the comradery. Everyone was really ready to get to work & stay on task. Thank you.
- Dr. Rankin and Bill have so much knowledge to pass on for anyone interested in ice cream making
- Hands on application & availability of product
- Great hands on experience. Instructors were knowledgeable & helpful. Lots of ingredients to work with. I’m walking away with more knowledge & confidence, so that’s always good 😊 Overall, great experience. Highly recommended.
- Everything! I gained the confidence that I was lacking.
- Experienced instructors with helpful hints/ideas.
- Everything was so “hands-on.” Loved how we were allowed to use our imagination. Really appreciated having different brands of freezers to work on. Found all the sanitation info to be very helpful too.
- Great to have machines available to try. All instructors were knowledgeable but held their opinions to themselves. Wide variety of flavors and bases to try and evaluate. Great encouragement to try outrageous and strange flavors and learn from mistakes.
• Hands on – lots of products ingredients – lots of help

This course could be improved by:
• It’s perfect as it is!
• Providing more written details on options on where to buy flavors, extracts, chips, etc… Also, information on options of where to purchase packing materials. I’ve struggled on where to buy plain white paper quart containers.
• Include info/use of biocompostable/biodegradable products, containers, tasting spoons, etc…
• Follow through on what’s in the book – or say have nothing to add eg. cocoa, chocolate mxrs.
• Vanilla tasting more standardized and blind (no names/cat)
• A bit more direction at first. Why fall if it can be prevented?
• Found out from others a discount was afforded for taking previous session
• The first day was a little chaotic for me, being such a newbie. However, seeing my progress from the 1st to the last day was encouraging. It would have been nice if all stations had exactly the same instruments/measuring cups/etc… I felt like I did a lot of running around.
• Lab more organized and less chaos
• Occurring in warmer climate
• Adding one more day testing products – labels would have been helpful
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 $1,000 includes cost of instructional materials and supplies, break and lunch expenses, and registration. Lodging, parking, and other meals are not included. A certificate of completion will be given to all participants. Mail check/money order payable to UW-Madison with Registration Form. To receive parking permits, please check the appropriate box on your registration form and include an additional $24.00. On receipt of payment, permit will be mailed.

What to Bring
Shoes must cover your toes and have adequate wet-surface traction - no sandals. Tall rubber boots for use in the manufacturing sessions are recommended. Long sleeve t-shirts or sweatsuits 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 nets, and beard nets will be provided.

Where
The program will be held at the Department of Food Science, UW-Madison, Room 203B, Babcock Hall, 1605 Linden Drive, Madison, WI. If your need parking, you must purchase a permit with your registration. See map sent with confirmation.

Lodging
Registrants are responsible for their own lodging. Possible options are listed below. See map sent with confirmation. Lodging, parking, and other meals are not included. A certificate of completion will be given to all participants. Mail check/money order payable to UW-Madison with Registration Form. To receive parking permits, please check the appropriate box on your registration form and include an additional $24.00. On receipt of payment, permit will be mailed.

Schedule (Tentative)
**Wednesday**
8:00 Welcome/Overview
8:30 Dairy food microbiology
9:30 What is in ice cream mix and why
10:45 Hands on: standard operating procedures
12:15 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/sherberts and sorbets
9:00 Fruit preparations
10:00 Hands on: fruit based products
1:00 Lunch (provided)
2:00 Hands on: ripples and inclusions, how to fill pints and quarts
3:00 Product evaluation of vanillas and chocolates
3:30 Scooping techniques, how to make sundries and other retail products
4:00 Why make great ice cream and how to fill your market niche
5:00 Final production planning (How to make your own unique flavor)

**Friday**
8:00 Production Costs and Planning
9:00 Ice cream trends in no fat and no sugar added
10:15 Manufacturing sorbet, sherberts, low fat and no sugar added
11:30 Lunch (provided)
1:00 Making your own unique flavors
4:00 Product evaluation of manufactured flavors
5:00 Program evaluation/adjourn

For Further Information:
Enrollment: CALS Conference Services, 620 Babcock Drive, Madison, WI 53706-5808. Phone: (608) 263-1672, Fax: (608) 262-5088
Program: Scott Rankin, Ph.D., Associate Professor, Department of Food Science
UW-Madison, Rooms 301B, Babcock Hall, Madison, WI 53706
(608) 263-2008 sarankin@wisc.edu
www.foodsci.wisc.edu

Batch Freezer Workshop
March 11-13, 2009
Submit Separate Enrollment Forms for each registrant. Use separate forms or copies for additional registrants.
Print clearly or type.
Name: __________________________
Company: ______________________
Address: ________________________
City/State/Zip: ____________________
Daytime telephone: (_____) __________________________
Fax: ____________________________
Check enclosed
Check enclosed
Invoice company P.O. # ______________________
Enclosed Fee: Checks payable to UW-Madison
Check enclosed
Check enclosed
Please charge to the following account:
Mastercard □ Visa □ Exp. date: ____________
Create Card Number: ____________
Name on Credit Card: __________________________
Signature: __________________________
Mail/FAX to: CALS Conference Services, 620 Babcock Drive, Madison, WI 53706-5808 (608) 262-5088

Enrollment is limited; the cutoff will be based on the postmarked date of registration form. Confirmation of registration, a campus map and a parking permit (if purchased) will be sent after receipt of payment. You must have registration confirmation before coming to the course. All fees must be paid before the course begins.
Cancellation/Refunds: If you are unable to attend, notify CALS Conference Services immediately (608) 263-1672. If you do not cancel CALS Conference Services, you are responsible for the full fee. Refund requests must be in writing and postmarked at least two weeks before the first day of the course (Feb 25, 2009). After this time, no refunds will be issued.