Course and Materials
Sessions focus on experiential approach to teaching an applied knowledge of ice cream manufacturing. Participants are expected to actively participate in all of the lab sessions. A binder of course lectures and materials will be distributed on the first day of the course.

Accommodations
Lodging and meals (except lunches and breaks) are not included in fee. Registrants are responsible for their own lodging. We have reserved a block of rooms at local hotels as noted below.

DoubleTree Hotel
525 West Johnson Street
Madison, WI 53703
(608) 251-5511
$119+tax
Group code: ICM
Nov 3rd cutoff date.

Concourse Hotel
One West Dayton
Madison, WI 53703
(800) 356-8293
$134+tax
Group code: Ice cream makers
Nov 4th cutoff date.

Registration Information
Fee: $850  Deadline: November 18, 2014
Includes cost of instructional materials, manufacturing expenses, lunches and breaks.

Enrollment
Enrollment is limited to enable applied lab exercises; registration priority is based on postmark date of your enrollment form. Preregistration is required. Persons who enroll after the course is filled will be placed on a priority mailing list for the next program.

Send check/money order/credit card info (payable to UW-Madison) with Registration Form. Registration fees must be paid before the start of class.

What to Bring
You should bring a white uniform or white lab coat for use during the laboratory sessions in the dairy plant. Shoes must be suitable for processing environments and provide adequate wet surface traction; no open toe footwear.

Please advise us at time of registration if you have a disability and desire special accommodations. Requests will be kept confidential.
Ice Cream Makers Short Course, Tentative Schedule

Wednesday
8:00 Check-in (refreshments)
8:15 Orientation/overviews
8:30 Production trends/statistics
9:00 Manufacturing overview/plant tour
10:00 Mix ingredients-dairy
11:00 Mix ingredients-non-dairy
12:00 Lunch (provided)
12:45 Inclusions, variagates
1:45 Flavorants, colorants
2:30 Mix processing-standardizing, blending, pasteurization, homogenizing, cooling, aging, flavoring
3:30 Freezing process-freezing point depression, ice formation, air entrainment, inclusion, variate, overrun, hardening, shelf-life, continuous, batch, slow churn
5:00 Lab preview/adjourn

Thursday
8:00 Lab-Mix processing-calculations, weighing, blending, processing, cleaning
10:00 Lab-Quality control and testing-micro, composition, sampling, overrun/melt

Friday
8:00 Lab-Mix freezing-recipe, ingredients, set-up, packaging, inclusions, variagates, cleaning, freezing, double churn
10:00 Lab-Quality control II, batch freezers, soft serve
12:00 Lunch (provided)
1:00 Cleaning and sanitizing
2:00 Using sensory evaluation
2:30 Product evaluation
3:30 Wrap-up and adjourn

Ice Cream Makers Short Course
Dec 3-5, 2014

Instructors
R. Bradley, Professor Emeritus
Dept. of Food Science, UW-Madison
W. Klein, Supervisor
UW Dairy Plant, UW-Madison
Casey White
UW Dairy Plant, UW-Madison
Daryl Spors, Product Manager
Kelley Supply, Inc, Abbotsford, WI
S. Rankin, Professor
Dept. of Food Science, UW-Madison

For Further Information

For Enrollment Form:
Submit Enrollment Form for each registrant.
Use separate forms or copies for additional registrants.
Or register online at dairyfoods.wisc.edu
Print clearly or type.
Name: ____________________________
Company: _______________________
Mailing Address: (Check one): ☐ Home ☐ Business
Street; Route & Box Number
City/State/Zip: ____________________
Daytime telephone: (____) __________
Email: __________________________
Fee: $850
Enclosed Fee: Checks payable to UW-Madison
Please charge to the following account:
MC ☐ Visa☑ AMEX☑ DISC Exp. date: ____________
Credit Card Number: ______________________
Name on Credit Card: ____________________
Signature: ____________________________
Mail/FAX to:
CALS Conference Services
640 Babcock Drive
Madison, WI 53706

Enrollment Form
Ice Cream Makers Short Course
Dec 3-5, 2014

Department of Food Science
University of Wisconsin-Madison