The Midwest Tradition
In 1890, The University of Wisconsin established the first dairy school in the United States. Since then the University of Wisconsin and University of Minnesota have trained over 15,000 students in various dairy manufacturing short courses. The University of Wisconsin and University of Minnesota house two of the premier dairy research centers in the United States. Both universities continue to serve as leaders in dairy manufacturing programs for the dairy industry.

Purpose
The Applied Dairy Chemistry Short Course is an intensive two-day course covering the chemistry of milk and milk products as they relate to specific dairy processing and control functions. It will provide a better understanding of the chemical and physical changes taking place during processing and storage of dairy products and how these may impact the overall quality. The course is designed for students that have had high school chemistry.

When
Tuesday and Wednesday, May 12-13, 2015. Check-in begins at 8:00 a.m. on Tuesday with classes beginning at 8:30 a.m. Classes begin at 8:00 a.m. on Wednesday. Each student should bring along the course confirmation receipt to the short course.

Where
Room 205 Babcock Hall, 1605 Linden Drive, University of Wisconsin-Madison campus.

Registration Fees
The fee of $350.00 covers the cost of instructional materials, lab supplies, speaker and staff expenses, dairy chemistry text, lunch (Tuesday) and registration for the two day short course. Lodging and other meals are not covered in the registration fee.

Instructional Materials
The Applied Dairy Chemistry Manual will be distributed to students on the first day of class. The manual contains outlines for each of the lectures, plus a copy of the reference, Applied Dairy Chemistry and Technology written by Prof. V.S. Packard of the University of Minnesota.

 Lodging
Lodging is not included in the registration fee. Make your lodging reservation directly with the hotel/motel you select. As a convenience, a block of rooms has been reserved at two campus area motels with cut-off dates noted below after which rooms will be sold on a first-come basis. To qualify for the group rate, mention the appropriate group code as listed below.

MADISON CONCOURSE HOTEL
One West Dayton Street
800-356-8293
$136 single/double (plus 14.5% taxes, $10/night parking; cut-off 4/13).
Group Code: Applied Dairy Chemistry

DOUBLETREE HOTEL, 525 West Johnson St. (608) 251-5511. Special rates: $129 single/double (plus 14.5% taxes; cut-off 4/11).
Group code: ADC
**Applied Dairy Chemistry**
**Short Course**
**May 12-13, 2015**

**Tuesday, May 12**

8:00  Registration
8:30  Milk Composition
9:30  Water, Acids, Bases
10:45  Chemistry of Milkfat
11:30  Properties of Milkfat
12:15  Lunch
1:00  Milkfat Flavors
1:30  Milkfat Property Lab
2:45  Chemistry and Properties of Lactose
3:30  Milk Enzymes
4:30  Adjourn

**Wednesday, May 13**

8:00  Milk Protein Chemistry
9:00  Milk Protein Functionality
9:45  Milk Protein Lab
11:00  Physical Properties of Milk Products
11:45  Minerals and Salts
12:30  Distribution of Certificates/Adjourn

**Instructors**

- **Dr. John Lucey**, Professor
  Dept. of Food Science
  University of Wisconsin-Madison

- **Dr. Scott Rankin**, Professor
  Dept. of Food Science
  University of Wisconsin-Madison

- **Dr. David Smith**, Professor
  Dept. of Food Science and Nutrition
  University of Minnesota-St. Paul

- **Dr. Tonya Schoenfuss**, Associate Professor
  Dept. of Food Science and Nutrition
  University of Minnesota-St. Paul

**HOW TO ENROLL**

**Enrollment**

Complete the Enrollment Form on the next flap for each student and mail with check or money order payable to:
University of Wisconsin-Madison

CALS Conference Services
640 Babcock Drive, Madison, WI 53706-1519
FAX (608) 262-5088

You may also register online at dairyfoods.wisc.edu

**Enroll by May 5, 2015**

Enrollment is limited to the first 30 paid students due to limited space in the laboratory. Persons who enroll after the course is filled will be placed on a priority mailing list for the next short course. Please note that phone registrations are not accepted.

**Cancellations**

Applicants may cancel up to fourteen (14) days before the first day of the short course and for a full refund. Cancellations received later than fourteen (14) days prior to the course are subject to the entire tuition charge. Substitutions may be made at any time. This course will be cancelled fourteen (14) days prior to the first day of the course if insufficient enrollment has been received.

**For Further Information:**

Registration: (608) 263-1672
FAX: (608) 262-5088
CALS Conference Services
640 Babcock Dr.
Madison, WI 53706

Curriculum: (608) 263-2008
FAX: (608) 262-6872
Dr. Scott Rankin
Dept. of Food Science
1605 Linden Dr.
Madison, WI 53706

**Information on More Short Courses Offerings:**
Call (608) 262-3046 or visit our web site at dairyfoods.wisc.edu

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**Enrollment Form**

**Applied Dairy Chemistry**
**Short Course**
**May 12 & 13, 2015**

Submit Enrollment Form for each registrant. Use separate Forms or copies for additional registrants.

Print clearly or type.

- **Name:**
- **Company:**
- **Mailing Address:**
  - Home
  - Business
- **Address:**
  - Street; Route & Box Number
- **City/State/Zip:**
- **Telephone during day:**
- **Email:**
  - $350 Two Day Short Course
  - Checks payable to UW-Madison.

Or register online at: dairyfoods.wisc.edu

**Please charge to the following account:**

- AMEX
- DSC
- MC
- Visa
- Exp. date

**Mail to:**
CALS Conference Services
640 Babcock Drive, Madison, WI 53706
Forms can also be faxed to us at (608) 262-5088

If payment is not received at least one week before the first day of the course, your registration will be cancelled.