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 (Tentative)
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
$124+tax
Group code: ICS
Nov. 3rd cutoff date.

Concourse Hotel
One West Dayton
Madison, WI 53703
(800) 356-8293
$136+tax
Group code: Ice cream makers
Nov. 3rd cutoff date.

Registration Information
Fee: $900
Deadline: November 18, 2015
Includes cost of instructional materials, manufacturing expenses, lunches and breaks. Applicants may cancel up to thirty days before the short course, but are assessed a $250 fee. Cancellations received later 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.

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.

Mail 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.
Wednesday

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

Thursday

8:00 Lab-Mix processing-calculation, weighing, blending, processing, cleaning -Klein and staff
10:00 Lab-Quality control I, batch freezers, soft serve - Staff
12:00 Lunch (provided)
1:00 Cleaning and sanitizing - S. Rankin
2:00 Using sensory evaluation - R. Bradley
2:30 Product evaluation - Staff
3:30 Wrap-up and adjourn - Rankin/Klein

Friday

12:00 Lunch (provided)
1:00 Physical, chemical, microbial hazards - S. Rankin
1:45 Dairy calculations, freezing point, overrun, standardization - R. Bradley
2:30 Lowfat, low carb, frozen yogurt, soft serve, custard - S. Rankin
3:15 Sherbets, sorbet, ice - R. Bradley

Students work conventional equipment in a functioning dairy plant.

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

Enrollment: (608) 263-1672 (phone)
(608) 262-5088 (fax)
CALS Conference Services
640 Babcock Drive
Madison, WI 53706

Program: (608) 263-2008
Dr. Scott Rankin
Dept. of Food Science
UW-Madison, Rm A203B
Babcock Hall
1605 Linden Drive
Madison, WI 53706
sarankin@wisc.edu
dairyfoods.wisc.edu

Department of Food Science
University of Wisconsin-Madison