Applied Dairy Chemistry
Short Course
May 10-11, 2016

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 Wis-
consin 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 10-11, 2016. 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 confirma-
tion receipt to the short course.

Where
Room 205 Babcock Hall, 1605 Linden Drive, Univer-
sity 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 registra-
tion 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 distrib-
uted 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 Tech-
nology written by Prof. V.S. Packard of the Univer-
sity 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
$140 single/$150 double (plus 14.5% taxes, $10/night
parking; cut-off 4/11).
Group Code: Applied Dairy Chemistry

DOUBLETREE HOTEL, 525 West Johnson St. (608) 251-
5511. Special rates: $139 single/double (plus 14.5%
taxes; cut-off 4/8).
Group code: ADC

Sponsored by:
University of Wisconsin-Madison
College of Agricultural & Life Sciences
Wisconsin Center for Dairy Research
University of Minnesota, Department of Food
Science & Nutrition, College of Agriculture
Applied Dairy Chemistry
Short Course
May 10-11, 2016

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

Tuesday
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
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

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 1, 2016
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.

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

Print clearly or type.

Name: ____________________________________________
Company: _______________________________________
Mailing Address: ❑ Home ❑ Business
Address: ___________________________________________
Street; Route & Box Number
City/State/Zip: _____________________________________
Telephone during day: (______)_______________________
Area Code
Email: ____________________________________________
❑ $350 Two Day Short Course

Checks payable to UW-Madison.

Or register online at: dairyfoods.wisc.edu

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.