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. Mail check/money order (payable to UW-Madison) with Registration Form. Registration confirmation will be sent via email. 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. Online registration is available at dairyfoods.wisc.edu.

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 sweatshirts and jeans are best. You will be exposed to temperature extremes, cleaning and sanitizing compounds, lot’s of water and, of course, ice cream ingredients. Bring plenty of spare changes of clothes, especially shoes and socks. Disposable aprons, hair and beard nets will be provided.

Where
The program will be held at the Department of Food Science, UW-Madison, Room 205, Babcock Hall, 1605 Linden Drive, Madison, WI.

Lodging (tentative)
Options for lodging include:

**CONCOURSE HOTEL**
One West Dayton Street, Madison, WI 53703 (800) 356-8293
$139 Single or Double (plus tax)  
**GROUP CODE:** Batch Freezer Workshop Cut Off: December 14

**DoubleTree Hotel**
525 West Johnson St., Madison, WI 53703 (608) 251-5511
$129 Single or Double (plus tax)  
**GROUP CODE:** BFW Cut Off: December 1

Schedule (Tentative)

**Tuesday**
8:00 Welcome/Overview
8:30 Dairy food microbiology
9:00 What is in ice cream mix and why
9:30 Hands on: standard operating procedures
12:30 Lunch (provided)
1:30 Understanding vanilla and chocolate
2:00 Hands on: vanilla and chocolate
5:00 Adjourn

**Wednesday**
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 Product evaluation of vanillas and chocolates
2:30 Hands on: ripples and inclusions, how to fill pints and quarts
5:00 Final production planning (How to make your own unique flavor)
5:30 Scooping techniques, how to make sundaes and other retail products

**Thursday**
8:00 Production costs and planning
9:00 Sorbet, sherbert
9:30 Manufacturing ice cream, sorbet, sherbert
11:30 Lunch (provided)
1:00 Making your own unique flavors
4:00 Product evaluation of manufactured flavors
5:00 Program evaluation/adjourn

Webcam
http://www.foodsci.wisc.edu/icecreamcam/

For Further Information:
Enrollment: CALS Conference Services
640 Babcock Drive, Madison, WI 53706
Phone: (608) 263-1672, Fax: (608) 262-5088
Program: Scott Rankin, Ph.D.
Professor and Chair, Department of Food Science
UW-Madison, Room A203B, Babcock Hall, Madison, WI 53706
1605 Linden Drive, Madison, WI 53706
(608) 263-2008  sarankin@wisc.edu
www.dairyfoods.wisc.edu

Enrollment Form
Batch Freezer Workshop
January 12-14, 2016

Submit Separate Enrollment Forms for each registrant. Registration is also available at dairyfoods.wisc.edu

Name: ________________________________  
Company: ______________________________
Mailing Address: (Check one):  
  ☐ Home ☐ Business
Address: ________________________________________________________________
City/State/Zip: ____________________________________________________________
Daytime telephone: (____) ______________________
Email: _________________________________

Fee: $1,000

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 FAX (608) 262-5088

Or register online at dairyfoods.wisc.edu

Enrollment is limited; the cutoff will be based on the postmarked date of registration form. Confirmation of registration will be emailed after receipt of payment. You must have registration confirmation before coming to the course. All fees must be paid before the course begins.

Cancellations/Refunds: If you are unable to attend, notify CALS Conference Services immediately: (608) 263-1672. If you do not contact CALS Conference Services, you are responsible for the full fee. Refund requests must be made in writing and postmarked at least two weeks before the first day of the course. After this time, no refunds will be issued.
"The hands-on application was exactly what I was looking for in the course.

The approach of the instructors (experiential) was valuable for retaining answers to questions.

"Intense! Three days doesn’t seem like enough but it really is when you are doing the pace we are!"

"The hands-on experience in the lab working with the recipes, and the different machines. I came away with the confidence to make great tasting ice cream."

"Practical application allows the layman to understand the breadth of the entire process."

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"Dr. Rankin’s knowledge of the chemistry involved with milk was a real strength as was Bill’s hands-on experience in the ice cream making."

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"Great course - well worth the money and time!"

"Loss of hands-on experience - best learning environment."

"Great course. Enjoyed it tremendously."

"There's nothing like it."

"Scott was excellent - he is an asset to University of Wisconsin as he can take the academic side of ice cream and apply it to the practice side."

"Great course. Enjoyed it tremendously."

"Great opportunity to have hands-on experience to build confidence as ice cream makers. Dr. Rankin was great. Having use of all the equipment and instructors at the same time was great. Size of class was just right."

"Dr. Rankin’s knowledge of the chemistry involved with milk was a real strength as was Bill’s hands-on experience in the ice cream making."

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"There's nothing like it."

University of Wisconsin-Madison
College of Agricultural and Life Sciences
CALS Conference Services
640 Babcock Drive
Madison, WI 53706-1565

University of Wisconsin-Madison provides equal opportunities for admission and employment

Department of Food Science
University of Wisconsin-Madison

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Sponsored by the Department of Food Science, University of Wisconsin-Madison