

# Applied Dairy Chemistry

## Short Course

May 9-10, 2017



### 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

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.<sup>00</sup> 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  
\$145 single/double (plus 14.5% taxes, \$10/night parking; cut-off 4/10).  
Group Code: Applied Dairy Chemistry

**DOUBLE TREE HOTEL**, 525 West Johnson St. (608) 251-5511. Special rates: \$149 single/double (plus 14.5% taxes; cut-off 4/8).  
Group code: ADC

University of Wisconsin-Madison  
College of Agricultural and Life Sciences

CALS Conference Services  
640 Babcock Drive

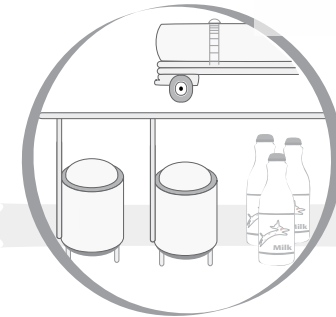
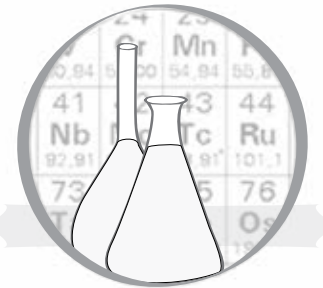
Madison, WI 53706-1519

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

# Applied Dairy Chemistry

## Short Course

Babcock Hall



Sponsored by:  
University of Wisconsin-Madison  
Department of Food Science  
College of Agricultural & Life Sciences  
Wisconsin Center for Dairy Research  
University of Minnesota, Department of Food Science & Nutrition, College of Agriculture

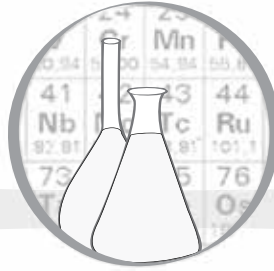


# Applied Dairy Chemistry Short Course

May 9-10, 2017

## 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



## 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

## 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



## 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](http://dairyfoods.wisc.edu)

### Enroll by May 1, 2017

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](http://dairyfoods.wisc.edu)

## Enrollment Form

### Applied Dairy Chemistry Short Course

May 9 & 10, 2017

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: (\_\_\_\_\_) \_\_\_\_\_  
Area Code

Email: \_\_\_\_\_

\$350 Two Day Short Course

Checks payable to *UW-Madison*.

Or register online at: [dairyfoods.wisc.edu](http://dairyfoods.wisc.edu)

### Please charge to the following account:

AMEX  DSC  MC  Visa  Exp. date \_\_\_\_\_

Credit Card Number \_\_\_\_\_

Name on Credit Card \_\_\_\_\_

Signature \_\_\_\_\_

**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.*