

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 \$1,100 includes cost of instructional materials and supplies, break and lunch, 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. Cancellation policy: Applicants may cancel up to thirty days before the short course, but are assessed a \$300 fee. Cancellations received less 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 or loose-fitting clothing. 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, lots 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

Options for lodging include:

DOUBLE TREE HOTEL
525 WEST JOHNSON ST.
MADISON, WI 53703 (608) 251-5511
\$119 SINGLE OR DOUBLE (PLUS TAX)
GROUP CODE: BFS CUT OFF: DECEMBER 16

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 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 The Dairy Store - hands on - retail products

Thursday

- 8:00 ~~Production costs and planning~~
- 9:00 Sorbet, sherbet
- 9:30 Hands on: ice cream, sorbet, sherbet
- 11:30 Lunch (provided)
- 1:00 Hands on: Making 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 17-19, 2018

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

Name: _____

Company: _____

Mailing Address: (Check one): Home Business

Address: _____
Street, Route & Box Number

City/State/Zip: _____

Daytime telephone: (____) _____

Email: _____

Fee: \$1,100

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 is based on the postmarked date of registration form. Confirmation of registration will be emailed after receipt of payment. The entire registration fee must be paid in full to secure a registration spot.

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Attendee Comments

"The hands-on application was exactly what I was looking for. 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 all are!"

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

"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."

"The 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."

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

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

"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."



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Madison, WI 53706-1565
CALS Conference Services

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Batch Freezer

Workshop



"There's nothing like it."

January 17-19, 2018

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Department of Food Science
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