Frozen Dessert Center Conference
October 23-24, 2017 Babcock Hall

Course and Materials
Sessions focus on experiential approach to teaching an applied knowledge of frozen dessert manufacturing. Participants are expected to actively participate in the sensory analysis session. An online link to the presentation materials will be distributed the week before the conference for enrolled registrants.

Accommodations
Lodging and meals (except reception and breaks) are not included in fee. Registrants are responsible for their own lodging and parking. A block of rooms at a local hotel has been reserved as noted below.

DoubleTree Hotel
525 West Johnson Street
Madison, WI 53703
(608) 251-5511
$159+tax
Group code: DCT
Sep. 22nd cutoff date.
Call or make reservations online at: http://doubletree.hilton.com/en/dt/groups/personalized/M/MSNDTDT-DCT-20171022/index.jhtml?WT.mc_id=POG

What to Bring
If you plan on participating in the tour, you must wear suitable clothes for sessions in the dairy plant, e.g. pants, t-shirt. Lab coats will be provided, if needed. Shoes must be suitable for processing environments and provide adequate wet surface traction; no open toe footwear.

Registration Information
Fee: $300 Deadline: October 13, 2017
Includes opening cocktail event on Monday and light breakfast Tuesday. Applicants may cancel up to fourteen days before the short course for a full refund. Cancellations received later than fourteen days prior to the short course are subject to a $150.00 cancellation 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
Mail check/money order/credit card info (payable to UW-Madison) with Registration Form. Registration fees must be paid before the start of class.

Please advise us at time of registration if you have a disability and desire special accommodations. Requests will be kept confidential.

Course begins in rm 205, Babcock Hall, University of Wisconsin-Madison (see http://map.wisc.edu/).

Contact 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
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dairyfoods.wisc.edu

Sponsored by:
University of Wisconsin-Madison
Department of Food Science
Conference Objective

The annual Frozen Dessert Center Conference is designed as a means of disseminating current, fundamental science and principles that dictate the successful manufacture of frozen desserts. Held annually at the University of Wisconsin-Madison, Babcock Hall and stewarded by the Frozen Dessert Center, the goals of the program are to secure expert speakers who will present what is known as well as what science has yet to be elucidated regarding the control of frozen dessert behavior. Attendees should expect to learn of complex phenomena of frozen desserts based on physical, chemical, engineering, and biological principles.

Conference Schedule

Monday
12:00 Check-in and registration
12:30 Introduction and welcome - S. Rankin
12:45 Keynote Speaker - Current and Future Trends in Ice Cream Ingredients and Manufacturing - D. Goff
2:00 Science of Ice Cream - R. Hartel
3:00 Recent Research Findings - M. Warren
4:15 Sensory Presentation and Analysis of Ice Cream - R. Bradley
5:45 Reception

Tuesday
7:30 Breakfast and check-in
8:00 Protein and Dairy products in Frozen Desserts - K. Burrington
8:45 Understanding Freezing Point Depression - K. Hendrickson
9:30 Novel Packaging - D. Berry
10:30 Top Ten List of Mix Manufacturing - T. Galloway
11:15 Designing for Food Safety - S. Rankin & G. Miller
12:00 Dairy Plant and Frozen Dessert Center Lab Tour - W. Klein

Instructors

R. Bradley, Professor Emeritus
Dept. of Food Science, UW-Madison

W. Klein, Supervisor
UW Dairy Plant, UW-Madison

R. Hartel, Professor
Dept. of Food Science, UW-Madison

M. Warren, Researcher, FDC
Dept. of Food Science, UW-Madison

D. Goff, Professor
Dept. of Food Science, University of Guelph

S. Rankin, Professor
Dept. of Food Science, UW-Madison

T. Galloway, Vice President
Galloway Company, Classic Mix Partners

G. Miller, 3-A Certified Conformance Evaluator
Process Innovation, Food Safety, LLC

K. Burrington, Dairy Ing. Applications Coordinator
Wisconsin Center for Dairy Research

D. Berry, Food Scientist, Editor and Consultant
BerryOnDairy.com, Daily Dose of Dairy

K. Hendrickson, Sr. Dairy Applications Technician
Ingredion Incorporated

Enrollment Form
Ice Cream Technology Conference
October 23 - 24, 2017

Submit Enrollment Form for each registrant. Use separate forms or copies for additional registrants.

Or register online at: dairyfoods.wisc.edu

Print clearly or type.

Name: ________________________________
Company: ________________________________

Mailing Address: (Check one):  ❑ Home  ❑ Business
Street: ____________________________
Route & Box Number: ____________________________
City/State/Zip: ____________________________
Daytime telephone: (_____) ____________________________
Email: ________________________________

Fee: $300

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

Department of Food Science
University of Wisconsin-Madison