Course and Materials

Sessions focus on the experiential approach to teaching an applied knowledge of ice cream manufacturing. Participants are expected to actively participate in all of the lab sessions. A binder of course lectures and materials will be distributed on the first day of the course.

Accommodations (Tentative)

Lodging and meals (except lunches and breaks) are not included in fee. Registrants are responsible for their own lodging. We have reserved a block of rooms at local hotels as noted below.


Registration Information

Fee: $1,000   Deadline: February 1, 2018
Please register early - this course will fill up. Fees include cost of instructional materials, manufacturing expenses, lunches and breaks. Applicants may cancel up to thirty days before the short course, but are assessed a $300 fee. Cancellations received later than thirty days prior to the course are subject to the entire registration 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

Enrollment is limited to enable applied lab exercises; registration priority is based on postmark date of your enrollment form. Preregistration is required. Persons who enroll after the course is filled will be placed on a priority mailing list for the next program.

Mail check/money order/credit card info (payable to UW-Madison) with Registration Form. Registration fees must be paid before the start of class.

What to Bring

You must wear suitable clothes for sessions in the dairy plant, e.g. pants, t-shirt. Dairy whites will be provided, if needed. Labcoats are also provided. Shoes must be suitable for processing environments and provide adequate wet surface traction; no open toe footwear. Rubber boots, suitable for long hours of working in plant, are preferred.

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.
**Ice Cream Makers Short Course**

**Wednesday**

8:00 Check-in (refreshments)
8:15 Orientation/overviews
8:30 Production trends/statistics - S. Rankin
9:00 Manufacturing overview/plant tour - Bradley/Klein
10:00 Mix ingredients-dairy - R. Bradley
11:00 Mix ingredients-non-dairy - S. Rankin
12:00 Lunch (provided)
12:45 Inclusions, variagates - D. Spors
2:30 Mix processing-standardizing, blending, pasteurization, homogenizing, cooling, aging, flavoring - R. Bradley
3:30 Freezing process-freezing point depression, ice formation, air entrainment, inclusion, varia gate, overrun, hardening, shelf-life, continuous, batch, slow churn - S. Rankin
5:00 Lab preview/adjourn - Rankin/Klein

**Thursday**

8:00 Lab-Mix processing-calculations, weighing, blending, processing, cleaning - Klein and staff
10:00 Lab-Quality control II, batch freezers, soft serve - Staff
12:00 Lunch (provided)
1:00 Cleaning and sanitizing - S. Rankin
2:15 Final product evaluation - Staff
3:30 Wrap-up and adjourn

12:00 Lunch (provided)
1:00 Physical, chemical, microbial hazards - S. Rankin
1:45 Pearson’s square, mix standardization - R. Bradley, W. Klein
2:30 Sherbets, sorbet, ice - R. Bradley
3:00 Lowfat, low carb, frozen yogurt, soft serve, custard - R. Bradley
3:30 Sensory Evaluation - lecture and lab - S. Rankin
4:30 Adjourn

**Friday**

8:00 Lab-Mix freezing-recipe, ingredients, set-up, packaging, inclusions, variagates, cleaning, freezing, double churn - Klein and staff
10:00 Lab-Quality control II, batch freezers, soft serve - Staff
12:00 Lunch (provided)
1:00 Cleaning and sanitizing - S. Rankin
2:15 Final product evaluation - Staff
3:30 Wrap-up and adjourn

**Instructors**

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

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

Casey Whyte
UW Dairy Plant, UW-Madison

Daryl Spors, Product Manager
Kelley Supply, Inc, Abbotsford, WI

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

**For Further 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
1605 Linden Drive
Madison, WI 53706
srankin@wisc.edu
dairyfoods.wisc.edu

Students work with conventional equipment in a functioning dairy plant.

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

Print clearly or type.

Name: __________________________
Company: _______________________

Mailing Address: (Check one):   Home   Business
Street; Route & Box Number
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

Department of Food Science
University of Wisconsin-Madison