



Ice Cream Makers Short Course

Nov 29-Dec 1, 2017 Babcock Hall

Course and Materials

Sessions focus on 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.

DOUBLE TREE BY HILTON MADISON 525 West Johnson Street, (608) 251-5511, \$129 S/D+tax. Cut off, Oct 29. Group Code: ICM.

The Concourse Hotel. One West Dayton Street, (800) 356-8293. \$145.00 S/D+tax. Cut-off, Nov 1. Group Code: Ice Cream Makers.



Registration Information

Fee: \$1,000 Deadline: Nov 1, 2017
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

University of Wisconsin-Madison

College of Agricultural and Life Sciences

CALS Conference Services

640 Babcock Drive

Madison, WI 53706

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

Ice Cream Makers

Short Course

Nov 29- Dec 1, 2017
Babcock Hall

First in Dairy Foods
Education Since
1890



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



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, variagate, 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 and testing-micro, composition, sampling, overrun/melt
-Whyte

- 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
-S. Rankin
- 3:30 Sensory Evaluation - lecture and lab
-R. Bradley
- 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

Students work with conventional equipment in a functioning dairy plant.

For Further Information

Enrollment: (608) 263-1672 (phone)
(608) 262-5088 (fax)
CALC 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
sarankin@wisc.edu
dairyfoods.wisc.edu

Enrollment Form

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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

Address: _____
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)
Or register online at dairyfoods.wisc.edu



Department of Food Science
University of Wisconsin-Madison