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.


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 Wisconsin-Madison.
Ice Cream Makers Short Course

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

Thursday
8:00 Lab-Mix processing/calculations, weighing, blending, processing, cleaning
10:00 Lab-Quality control II, batch freezers, soft serve
12:00 Lunch (provided)

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

Students work with conventional equipment in a functioning dairy plant.

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
sarankin@wisc.edu
dairyfoods.wisc.edu

Enrollment Form
Ice Cream Makers Short Course
Nov 29-Dec 1, 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: $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