Frozen Dessert Center Conference
October 22-23, 2018 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 all events including sensory analysis. Notepads and pens will be provided.

Accommodations
Lodging is 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. Parking at the hotel is included and a shuttle will be provided to and from the conference as parking at the conference will not be included.

DoubleTree Hotel
525 West Johnson Street
Madison, WI 53703
(608) 251-5511
$149+tax, single/double
Group code: FRO
Sept. 21st cutoff date.
Call or make reservations online at: put link here

Parking
Parked is not included in the registration. As the conference is held on the University of Wisconsin campus, parking is restricted and limited. It is strongly advised to secure parking options in advance. Information regarding campus parking is at: https://transportation.wisc.edu/visitor-parking/

Registration Information
Fee: $350 Deadline: October 11, 2018
Includes opening event on Monday and a light breakfast and optional lunch 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 $200.00 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 105A
Babcock Hall
1605 Linden Drive
Madison, WI 53706
sarankin@wisc.edu
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.

Schedule

**Monday**

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
</tr>
</thead>
<tbody>
<tr>
<td>12:00</td>
<td>Check-in and registration</td>
</tr>
<tr>
<td>12:30</td>
<td>Introduction and welcome -S. Rankin</td>
</tr>
<tr>
<td>12:45</td>
<td>Non-dairy Ingredients -S. Rankin</td>
</tr>
<tr>
<td>1:45</td>
<td>Sensory Analysis of Non-Dairy Frozen Desserts -M. Drake</td>
</tr>
<tr>
<td>2:45</td>
<td>Break-out Session</td>
</tr>
<tr>
<td>4:15</td>
<td>Poster Session and Networking Reception</td>
</tr>
</tbody>
</table>

**Tuesday**

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:00</td>
<td>Structure Development in the Freezer -R. Hartel</td>
</tr>
<tr>
<td>9:00</td>
<td>Current Design of Ice Cream Freezers -T. Koefer</td>
</tr>
<tr>
<td>10:00</td>
<td>Break-out Session</td>
</tr>
<tr>
<td>10:30</td>
<td>Cold Chain Distribution -D. Reindl</td>
</tr>
<tr>
<td>11:30</td>
<td>Storage of Frozen Desserts -P. Rakes</td>
</tr>
<tr>
<td>12:30</td>
<td>Conference Wrap-up -S. Rankin</td>
</tr>
<tr>
<td>12:40</td>
<td>Networking Lunch</td>
</tr>
</tbody>
</table>

Instructors

- R. Hartel, Professor  
  Dept. of Food Science, UW-Madison
- M. Warren, Coldstone Creamery
- M. Drake, Professor  
  Dept. of Food Science, NC State University
- S. Rankin, Professor  
  Dept. of Food Science, UW-Madison
- T. Koefer, Commercial Manager  
  Tetra Pak Processing Systems
- P. Rakes, Food Applications Specialist – Senior Food Technologist, Agropure Ingredients
- D. Reindl, Professor  
  College of Engineering, UW-Madison

Enrollment Form
FDC Technology Conference  
October 22 - 23, 2018

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: $350
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