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, 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. Pre-registration 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 (see http://map.wisc.edu/).
**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)  
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

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.

**Enrollment Form**

**Ice Cream Makers Short Course**

**Nov 28 - 30, 2018**

**Wednesday**

8:00 Check-in (refreshments)

8:15 Orientation/overviews

8:30 Production trends/statistics  
-Klein

9:00 Manufacturing overview/plant tour  
-Klein

10:00 Production session planning  
-Klein

10:15 Mix ingredients-dairy  
-Bradley

11:00 Mix ingredients-non-dairy  
-Rankin

12:00 Lunch (provided)

12:45 Inclusions, variagates  
-Spors

1:45 Mix processing  
-Bradley

2:30 Freezing process  
-Rankin

3:30 Cleaning and sanitizing  
-Rankin

4:30 Lab review/adjourn  
-Rankin

**Thursday**

8:00 Lab-Mix processing-calculation, weighing, blending, processing, cleaning  
-Klein and staff

10:00 Lab-Quality control II, batch freezers, soft serve  
-Staff

12:00 Lunch (provided)

12:45 Final product evaluation  
-Staff

1:30 Wrap-up and 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)

**Enrollment Form**

Ice Cream Makers Short Course  
Nov 28 - 30, 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.

**Enrollment Form**

**Ice Cream Makers Short Course**

**Nov 28 - 30, 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: $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  
Or register online at dairyfoods.wisc.edu