Course and Materials
Sessions focus on an 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.

**Concourse**
$154 single, $164 double plus tax per night  
**Cut Off Date:** November 2, 2019  
**Group Code:** ICE CREAM MAKER

**DoubleTree**
$139 single or double plus tax per night  
**Cut Off Date:** November 22, 2019  
**Group Code:** ICM

Registration Information
**Fee:** $1,100  
**Deadline:** November 15, 2019  
**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 (see http://map.wisc.edu/).
Ice Cream Makers Short Course

Tuesday
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

Wednesday
8:00 Lab-Mix processing-calculation, weighing, blending, processing, cleaning -Klein and staff
10:00 Lab-Quality control and testing-micro, composition, sampling, overrun/melt -Whyte
12:00 Lunch (provided)
12:45 Final product evaluation -Staff
1:30 Wrap-up and adjourn

Enrollment Form
Ice Cream Makers Short Course
December 3-5, 2019

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:  _________________________________________
City/State/Zip: _____________________________________
Daytime telephone: (_____)  __________________________
Email:  _________________________________________
Fee: $1,100
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

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
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Instructors
Robert Bradley, Professor Emeritus
Dept. of Food Science, 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

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University of Wisconsin-Madison