The Wisconsin Tradition
In 1890, The University of Wisconsin established the first dairy school in the United States. Since then the University of Wisconsin and University of Minnesota have trained over 15,000 students in various dairy manufacturing short courses. The University of Wisconsin and University of Minnesota house two of the premier dairy research centers in the United States. Both universities continue to serve as leaders in dairy manufacturing programs for the dairy industry.

Purpose
The Applied Dairy Chemistry Short Course is an intensive two-day course covering the chemistry of milk and milk products as they relate to specific dairy processing and control functions. It will provide a better understanding of the chemical and physical changes taking place during processing and storage of dairy products and how these may impact the overall quality. The course is designed for students that have had high school chemistry.

When
Check-in begins at 8:00 a.m. on Tuesday, May 12 with classes beginning at 8:30 a.m. Classes begin at 8:00 a.m. on Wednesday.

Where
Room 205 Babcock Hall, 1605 Linden Drive, University of Wisconsin-Madison campus. Parking is restricted and must be arranged through the campus Transportation Services office at: https://transportation.wisc.edu.

Registration Fees
The fee of $350.00 covers the cost of instructional materials, lab supplies, speaker and staff expenses, handouts, lunch (Tuesday) and registration for the two-day short course. Lodging, parking and other meals are not covered in the registration fee.

Instructional Materials
The Applied Dairy Chemistry Manual written by Prof. V.S. Packard of the University of Minnesota is available online at:
https://dairyfoods.wisc.edu/assets/PackardManual.pdf

Lodging
Lodging is not included in the registration fee. Make your lodging reservation directly with the hotel/motel you select. As a convenience, a block of rooms has been reserved with the hotel below. To qualify for the group rate, mention the appropriate group code as listed below.

DoubleTree
525 West Johnson St., Madison WI 53703
(608) 251-5511
$169 single/double plus tax
Cut off date: April 19, 2020
Group Code: ADC

Sponsored by:
University of Wisconsin-Madison
Department of Food Science
College of Agricultural & Life Sciences
Wisconsin Center for Dairy Research
University of Minnesota, Department of Food Science & Nutrition, College of Agriculture
**Applied Dairy Chemistry**
**Short Course**
**May 12 & 13, 2020**

**Tuesday**
- 8:00 Registration
- 8:30 Milk Composition
- 9:30 Water, Acids, Bases
- 10:45 Chemistry of Milkfat
- 11:30 Properties of Milkfat
- 12:15 Lunch
- 1:00 Milkfat Flavors
- 1:30 Milkfat Property Lab
- 2:45 Chemistry and Properties of Lactose
- 3:30 Milk Enzymes
- 4:30 Adjourn

**Instructors**
- Ms. Kimberlee Burrington  
  Center for Dairy Research  
  University of Wisconsin-Madison
- Ms. Beth Button  
  Dept. of Food Science  
  University of Wisconsin-Madison
- Dr. Susan G. Larson  
  Center for Dairy Research  
  University of Wisconsin-Madison
- Dr. Scott Rankin, Professor  
  Dept. of Food Science  
  University of Wisconsin-Madison
- Dr. Tonya Schoenfuss, Professor  
  Dept. of Food Science and Nutrition  
  University of Minnesota-St. Paul
- Dr. David Smith, Professor  
  Dept. of Food Science and Nutrition  
  University of Minnesota-St. Paul

**Wednesday**
- 8:00 Milk Protein Chemistry
- 9:00 Milk Protein Functionality
- 9:45 Milk Protein Lab
- 11:00 Physical Properties of Milk Products
- 11:45 Minerals and Salts
- 12:30 Distribution of Certificates/Adjourn

**Enrollment**
Register online at:
dairyfoods.wisc.edu

Or complete the Enrollment Form attached for each student and mail with check or money order payable to:
University of Wisconsin-Madison

Mail to:
CALS Conference Services  
640 Babcock Drive, Madison, WI 53706-1519
FAX (608) 262-5088

Enroll by May 1, 2020
Enrollment is limited to the first 30 paid students due to limited space in the laboratory. Persons who enroll after the course is filled will be placed on a priority mailing list for the next short course. Please note that phone registrations are not accepted.

**Cancellations**
Applicants may cancel up to fourteen (14) days before the first day of the short course and for a full refund. Cancellations received later than fourteen (14) days prior to the course are subject to the entire tuition charge. Substitutions may be made at any time.

**For Further Information:**
Registration: (608) 263-1672
FAX: (608) 262-5088
CALS Conference Services  
640 Babcock Dr., Madison, WI 53706

Curriculum: (608) 263-2008  
FAX: (608) 262-6872
Dr. Scott Rankin  
Dept. of Food Science  
1605 Linden Dr., Madison, WI 53706

Information on additional Short Courses Offerings visit our web site at: dairyfoods.wisc.edu

**Enrollment Form**
**Applied Dairy Chemistry**
**Short Course**
**May 12 & 13, 2020**

Submit Enrollment Form for each registrant. Use separate Forms or copies for additional registrants.

Print clearly or type.

Name: _______________________________________________
Company: ____________________________________________
Mailing Address:  
  ❑ Home  ❑ Business
Address: _____________________________________________
City/State/Zip: ________________________________________
Telephone during day: (______)_______________________
Area Code
Email: ____________________________________________

❑ $350 Two Day Short Course

Make checks payable to UW-Madison.

Or register online at: dairyfoods.wisc.edu

Please charge to the following account:
Mastercard ❑ Visa ❑ Exp. date__________________________
Credit Card Number _______________________
Name on Credit Card _______________________
Signature ________________________________

Mail to: CALS Conference Services  
640 Babcock Drive, Madison, WI 53706
Forms can also be faxed to us at (608) 262-5088

If payment is not received at least one week before the first day of the course, your registration will be cancelled.