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.

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

Wednesday
8:00 Check-in (refreshments)
8:15 Orientation/overviews
8:30 Production trends/statistics
9:00 Manufacturing overview/plant tour
10:00 Production session planning
10:15 Mix ingredients-dairy
11:00 Mix ingredients-non-dairy
12:00 Lunch (provided)
12:45 Inclusions, variagates
1:45 Mix processing
2:30 Freezing process
3:30 Cleaning and sanitizing
4:30 Lab review/adjourn
12:00 Lab-Mix freezing-recipe, ingredients, set-up, packaging, inclusions, variagates, cleaning, freezing, double churn
10:00 Lab-Quality control II, batch freezers, soft serve
8:00 Lab-Mix processing-calculation, weighing, blending, processing, cleaning
10:00 Lab-Quality control and testing-micro, composition, sampling, overrun/melt

12:30 Physical, chemical, microbial hazards
1:00 Lowfat, low carb, frozen yogurt, soft serve, custard
1:45 Sherbets, sorbet, ice
2:30 Sensory Evaluation - lecture and lab
4:00 Mix standardization
4:30 Adjourn

Thursday
8:00 Lab-Mix processing-calculation, weighing, blending, processing, cleaning
10:00 Lab-Quality control and testing-micro, composition, sampling, overrun/melt

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

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
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: ____________________________________________
Street; Route & Box Number
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 FAX (608) 262-5088
Or register online at dairyfoods.wisc.edu

Department of Food Science
University of Wisconsin-Madison