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.

Parking
A three-day permit ($30) for campus lots may be purchased directly from CALS Conference Services in advance of course. To receive parking permits, please check the appropriate box on your registration form and include an additional $30.00. On receipt of payment, permit will be mailed.

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 the Best Western InnTowner ($99S/D, group code “ICE2”) and Concourse Hotel ($124S/D, group code Ice Cream Makers); tax rate is 14.5% and the block release date is November 2, 2011. To qualify for the group rate, mention you are attending the Ice Cream Makers Short Course and appropriate group code when making your reservations.

Best Western InnTowner
2424 University Avenue
Madison, WI 53705
(608) 233-8778

Concourse Hotel
One West Dayton
Madison, WI 53703
(800) 356-8293

Registration Information
Fee: $775 Deadline: November 18, 2011
Includes cost of instructional materials, speaker expenses, lunch on Wednesday, Thursday and Friday, refreshments; registration fees must be paid before the start of the course.

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 (payable to UW-Madison) with Registration Form. If you cannot submit payment in advance, specify payment arrangements on the form.

What to Bring
You should bring a white uniform or white lab coat for use during the laboratory sessions in the dairy plant. Shoes must be suitable for processing environments and provide adequate wet surface traction; no open toe footwear.

Please advise us at time of registration if you have a disability and desire special accommodations. Requests will be kept confidential.

Confirmation materials will be sent via US mail on receipt of registration form and payment; after November 18, materials will be distributed on the first day of class. Materials include: course schedule, Madison Travel Planner, campus map and a parking permit (if purchased).
### Instructors
- R. Bradley, Professor Emeritus  
  Dept. of Food Science, UW-Madison  
- W. Klein, Supervisor  
  UW Dairy Plant, UW-Madison  
- C. Arndt, Lab Manager  
  UW Dairy Plant, UW-Madison  
- Daryl Spors, R&D Director  
  Kerry Ingredients, Chicago, IL  
- S. Rankin, Associate Professor  
  Dept. of Food Science, UW-Madison

### For Further Information
Enrollment: (608) 263-1672 (phone)  
(608) 262-5088 (fax)  
CALS Conference Services  
620 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

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### Wednesday

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Instructor(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:00</td>
<td>Check-in (refreshments)</td>
<td></td>
</tr>
<tr>
<td>8:15</td>
<td>Orientation/overviews</td>
<td></td>
</tr>
<tr>
<td>8:30</td>
<td>Production trends/statistics</td>
<td>-S. Rankin</td>
</tr>
<tr>
<td>9:00</td>
<td>Manufacturing overview/plant tour</td>
<td>-Bradley/Klein</td>
</tr>
<tr>
<td>10:00</td>
<td>Mix ingredients-dairy</td>
<td>-R. Bradley</td>
</tr>
<tr>
<td>11:00</td>
<td>Mix ingredients-non-dairy</td>
<td>-S. Rankin</td>
</tr>
<tr>
<td>12:00</td>
<td>Lunch (provided)</td>
<td></td>
</tr>
<tr>
<td>12:45</td>
<td>Inclusions, variagates</td>
<td>-D. Spors</td>
</tr>
<tr>
<td>1:45</td>
<td>Flavorants, colorants</td>
<td>-S. Rankin</td>
</tr>
<tr>
<td>2:30</td>
<td>Mix processing-standardizing, blending, pasteurization, homogenizing, cooling, aging, flavoring</td>
<td>-R. Bradley</td>
</tr>
<tr>
<td>3:30</td>
<td>Freezing process-freezing point depression, ice formation, air entrainment, inclusion, varia gate, overrun, hardening, shelf-life, continuous, batch, slow churn</td>
<td>-S. Rankin</td>
</tr>
<tr>
<td>5:00</td>
<td>Lab preview/adjourn</td>
<td>-Rankin/Klein</td>
</tr>
</tbody>
</table>

### Thursday

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Instructor(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:00</td>
<td>Lab-Mix processing-calculations, weighing, blending, processing, cleaning</td>
<td>-Klein and staff</td>
</tr>
<tr>
<td>10:00</td>
<td>Lab-Quality control II, batch freezers, soft serve</td>
<td>-Staff</td>
</tr>
<tr>
<td>12:00</td>
<td>Lunch (provided)</td>
<td></td>
</tr>
<tr>
<td>1:00</td>
<td>Cleaning and sanitizing</td>
<td>-S. Rankin</td>
</tr>
<tr>
<td>2:00</td>
<td>Using sensory evaluation</td>
<td>-R. Bradley</td>
</tr>
<tr>
<td>2:30</td>
<td>Product evaluation</td>
<td>-Staff</td>
</tr>
<tr>
<td>3:30</td>
<td>Wrap-up and adjourn</td>
<td>-Rankin/Klein</td>
</tr>
</tbody>
</table>

### Friday

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
<th>Instructor(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:00</td>
<td>Lab-Mix freezing-recipe, ingredients, set-up, packaging, inclusions, variagates, cleaning, freezing, double churn</td>
<td>-Klein and staff</td>
</tr>
<tr>
<td>10:00</td>
<td>Lab-Quality control II, batch freezers, soft serve</td>
<td>-Staff</td>
</tr>
<tr>
<td>12:00</td>
<td>Lunch (provided)</td>
<td></td>
</tr>
<tr>
<td>1:00</td>
<td>Cleaning and sanitizing</td>
<td>-S. Rankin</td>
</tr>
<tr>
<td>2:00</td>
<td>Using sensory evaluation</td>
<td>-R. Bradley</td>
</tr>
<tr>
<td>2:30</td>
<td>Product evaluation</td>
<td>-Staff</td>
</tr>
<tr>
<td>3:30</td>
<td>Wrap-up and adjourn</td>
<td>-Rankin/Klein</td>
</tr>
</tbody>
</table>

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**Students work conventional equipment in a functioning dairy plant.**

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### Enrollment Form

Ice Cream Makers Short Course  
Nov 30 - Dec 2, 2011

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: ________________________________________

- ❑ $775  
- ❑ $30 = 3-Day Parking Permit (Optional)

Enclosed Fee: Checks payable to UW-Madison  
- ❑ Check enclosed

Please charge to the following account:  
- ❑ Mastercard  
- ❑ Visa  
- ❑ Exp. date: _____________

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

Mail or FAX to:  
CALS Conference Services  
620 Babcock Drive  
Madison, WI 53706

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Department of Food Science  
University of Wisconsin-Madison