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
Info on how to purchase parking permits will be included in the registration confirmation letter.

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 ($109S/D, group code “ICECREAM”) and Concourse Hotel ($127S/D, group code Ice Cream Makers); tax rate is 14.5% and the block release date is October 30, 2012. 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: $800 Deadline: November 18, 2012
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 or register online at:

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 email on receipt of registration form and payment.
**Wednesday**

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

**Thursday**

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

**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)
1:00 Cleaning and sanitizing - S. Rankin
2:00 Using sensory evaluation - R. Bradley
2:30 Product evaluation - Staff
3:30 Wrap-up and adjourn - Rankin/Klein

**Ice Cream Makers Short Course, Tentative Schedule**

**Instructors**

R. Bradley, Professor Emeritus
Dept. of Food Science, UW-Madison

W. Klein, Supervisor
UW Dairy Plant, UW-Madison

Daryl Spors, Product Manager
Kelley Supply, Inc, Abbotsford, WI

S. Rankin, Professor
Dept. of Food Science, UW-Madison

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

**For Further Information**

Enrollment Form
Ice Cream Makers Short Course
Nov 28-30, 2012

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: ____________________________

❑ $800

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

Please charge to the following account:

MC ❑ Visa ❑ AMEX ❑ DISC ❑ Exp. date: ____________________________

Credit Card Number: ____________________________

Name on Credit Card: ____________________________

Signature: ____________________________

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

Department of Food Science
University of Wisconsin-Madison