The Midwest 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
Tuesday and Wednesday, May 18 & 19, 2010. Check-in begins at 8:00 a.m. on Tuesday, May 18 with classes beginning at 8:30 a.m. Classes begin at 8:00 a.m. on Wednesday. Each student should bring along the course confirmation receipt to the short course.

Where
Room 222 Babcock Hall, 1605 Linden Drive, University of Wisconsin-Madison campus. Parking is restricted, however, parking permits may be purchased through CALS Conference Services with registrations.

Registration Fees
The fee of $325.00 covers the cost of instructional materials, lab supplies, speaker and staff expenses, dairy chemistry text, lunch (Tuesday) and registration for the two day short course. Lodging and other meals are not covered in the registration fee. An additional $20 parking permit may be purchased with registration.

Instructional Materials
The Applied Dairy Chemistry Manual will be distributed to students on the first day of class. The manual contains outlines for each of the lectures, plus a copy of the reference, Applied Dairy Chemistry and Technology written by Prof. V.S. Packard of the Univer-

 Lodging (tentative)
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 at two campus area motels until April 18, after which rooms will be sold on a first-come basis. To qualify for the group rate, mention the appropriate group code as listed below.

THE MADISON CONCOURSE HOTEL
One West Dayton Street
800-356-8293
$119 Single, $129 Double (plus 13.5% taxes)
Group Code: Applied Dairy Chemistry Short Course

THE INNTOwner HOTEL, (Best Western), 2424 University Ave., (608) 233-8778. Special rates: $92 single/ double (plus 13.5% taxes).
Group code: DAIRYCHEM.

Each of the above facilities will provide courtesy shuttle service to and from the campus on request.
HOW TO ENROLL

Enrollment
Complete the Enrollment Form on the next flap for each student and mail with check or money order payable to:
University of Wisconsin-Madison
CALS Conference Services
620 Babcock Drive , Madison, WI 53706-1519
FAX (608) 262-5088
You may also register online at dairyfoods.wisc.edu

Enroll by May 7, 2010
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. This course will be cancelled fourteen (14) days prior to the first day of the course if insufficient enrollment has been received.

For Further Information:
Registration: (608) 263-1672
FAX: (608) 262-5088
CALS Conference Services
620 Babcock Drive, 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 More Short Courses Offerings:
Call (608) 262-3046 or visit our web site at dairyfoods.wisc.edu

Enrollment Form
Applied Dairy Chemistry Short Course
May 18 & 19, 2010
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: __________________________________________

Street; Route & Box Number: ____________________________

City/State/Zip: ______________________________________

Telephone during day: (______)_______________________

Fax: (608) 262-5088

Email: ____________________________________________

❑ $325 Two Day Short Course

❑ $20 Two Day Parking Permit (Optional)

Enclose Fee: Checks payable to UW-Madison.

❑ Check enclosed

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
620 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.

Applied Dairy Chemistry Short Course
May 18-19, 2010

Instructors

Dr. John Lucey, Professor
Dept. of Food Science
University of Wisconsin-Madison

Dr. David Smith, Professor
Dept. of Food Science and Nutrition
University of Minnesota-St. Paul

Dr. Scott Rankin, Associate Professor
Dept. of Food Science
University of Wisconsin-Madison

Dr. Franco Milani, Assistant Professor
Dept. of Food Science
University of Wisconsin-Madison

Tuesday, May 18

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

Wednesday, May 19

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