



Department of Food Science
UNIVERSITY OF WISCONSIN-MADISON

BATCH FREEZER WORKSHOP

JANUARY 10 - 12, 2024

Babcock Hall, Room 205
1605 Linden Drive
Madison, WI 53706



REGISTRATION

Register online at dairyfoods.wisc.edu or contact Hope Nicholson at emnicholson@wisc.edu

The registration fee of \$1,300 includes cost of instructional materials & supplies, break & lunch, and registration. Lodging, parking, and other meals are not included.

Cancellation policy: applicants may cancel up to 30 days before the course, but are assessed a \$500 fee.

Substitutions may be made at any time.

WHAT TO BRING

Shoes must cover your toes and have adequate wet-surface traction - no sandals or loose-fitting clothing. Tall rubber boots for use in the manufacturing sessions are recommended. Long sleeve t-shirts or sweatshirts and jeans are best. Bring plenty of spare change of clothes, especially shoes and socks. Disposable aprons, hair & beard nets will be provided

You will be exposed to extreme temperatures, cleaning & sanitizing compounds, lots of water and, of course, ice cream ingredients.

CONTACT DETAILS

Hope Nicholson
(608) 265-2729
emnicholson@wisc.edu

Scott Rankin, Ph.D.
(608) 263-2008
sarankin@wisc.edu

SCHEDULE

WEDNESDAY

- 8:00 - Welcome/Overview
- 8:30 - Dairy Food Microbiology
- 9:00 - What is in Ice Cream Mix & Why
- 9:30 - Hands On: Standard Operating procedures
- 12:30 - Lunch (Provided)
- 1:30 - Understanding Vanilla & Chocolate
- 2:00 - Hands On: Vanilla & Chocolate
- 5:00 - Adjourn

THURSDAY

- 8:00 - Health Department Inspection
- 8:30 - Fruit Flavors/Sherbets & Sorbets
- 9:00 - Fruit Preparations
- 10:00 - Hands On: Fruit Based Products
- 1:00 - Lunch (Provided)
- 2:00 - Evaluation of Vanillas & Chocolates
- 2:30 - Hands On: Ripples & Inclusions, How to Fill Prints and Quarts
- 5:00 - Final Production Planning (How to Make Your Own Unique Flavor)
- 5:30 - The Dairy Store - Hands On - Retail Products

FRIDAY

- 8:00 - Production Costs & Planning
- 9:00 - Sorbet, Sherbet
- 9:30 - Hands On: Ice Cream, Sorbet, Sherbet
- 11:30 - Lunch (Provided)
- 1:00 - Hands On: Making Unique Flavors
- 4:00 - Product Evaluation of Manufactured Flavors
- 5:00 - Program Evaluation/Adjourn