**Batch Freezer Workshop**

**January 10 - 12, 2024**

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

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**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.

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**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.

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**Contact Details**

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

Scott Rankin, Ph.D.
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sarankin@wisc.edu

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**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