

Frozen Dessert Center Conference

October 23-24, 2017 Babcock Hall



Course and Materials

Sessions focus on experiential approach to teaching an applied knowledge of frozen dessert manufacturing. Participants are expected to actively participate in the sensory analysis session. A bound notebook of course lectures and materials will be distributed on the first day of the course.

Accommodations

Lodging and meals (except reception and breaks) are not included in fee. Registrants are responsible for their own lodging. We have reserved a block of rooms at a local hotel as noted below.

DoubleTree Hotel
525 West Johnson Street
Madison, WI 53703
(608) 251-5511
\$159+tax



Group code: DCT
Sep. 22nd cutoff date.
Call or make reservations online at: http://doubletree.hilton.com/en/dt/groups/personalized/M/MSNDTDT-DCT-20171022/index.jhtml?WT.mc_id=POG



Registration Information

Fee: \$300 Deadline: October 13, 2017
Includes cost of instructional materials, manufacturing expenses, lunches, and breaks. Applicants may cancel up to fourteen days before the short course for a full refund. Cancellations received later than fourteen days prior to the short course are subject to a \$150.00 cancellation fee. Substitutions may be made at any time. Contact CALS Conference Services at 608-263-1672 or email conference@cals.wisc.edu with any questions.

Enrollment

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/credit card info (payable to UW-Madison) with Registration Form. Registration fees must be paid before the start of class.

What to Bring

If you plan on participating in the tour, you must wear suitable clothes for sessions in the dairy plant, e.g. pants, t-shirt. Lab coats will be provided, if needed. 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.

Course begins in rm 205, Babcock Hall, University of Wisconsin-Madison (see <http://map.wisc.edu/>).

University of Wisconsin-Madison
College of Agricultural and Life Sciences

CALS Conference Services
640 Babcock Drive
Madison, WI 53706

University of Wisconsin-Madison provides equal opportunity for admission and employment

Frozen Dessert Center Conference



October 23-24, 2017
Babcock Hall

First in Dairy Foods
Education Since
1890



Sponsored by:
University of Wisconsin-Madison
Department of Food Science



Frozen Dessert Center Conference

Monday

- 12:00 Check-in and registration
- 12:30 Introduction and welcome
-S. Rankin
- 12:45 Keynote Speaker - Current and Future Trends in Ice Cream Ingredients and Manufacturing
-D. Goff
- 2:00 Science of Ice Cream
-R. Hartel
- 3:00 Recent Research Findings
-M. Warren
- 4:15 Sensory Presentation and Analysis of Ice Cream
-R. Bradley
- 5:45 Reception

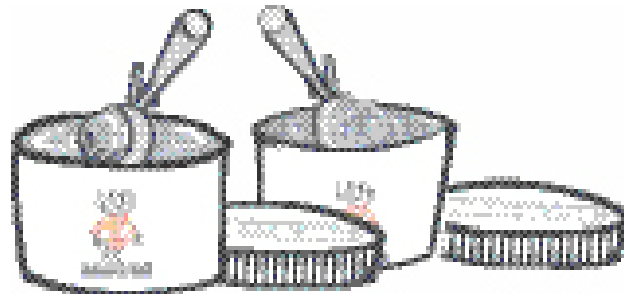
For Further Information

Enrollment: (608) 263-1672 (phone)
(608) 262-5088 (fax)
CALs Conference Services
640 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

Tuesday

- 7:30 Breakfast and check-in
- 8:00 Protein and Dairy products in Frozen Desserts
-K. Burrington
- 8:45 Non-Dairy Ingredients in Frozen Desserts
-K. Hendrickson
- 9:30 Novel Packaging
-D. Berry
- 10:30 Top Ten List of Mix Manufacturing
-T. Galloway
- 11:15 Designing for Food Safety
-S. Rankin & G. Miller
- 12:00 Dairy Plant and Frozen Dessert Center Lab Tour
-W. Klein
- 12:30 Conference Wrap-up



Instructors

- R. Bradley, Professor Emeritus
Dept. of Food Science, UW-Madison
- W. Klein, Supervisor
UW Dairy Plant, UW-Madison
- R. Hartel, Professor
Dept. of Food Science, UW-Madison
- M. Warren, Researcher. FDC
Dept. of Food Science, UW-Madison
- D. Goff, Professor
Dept. of Food Science, University of Guelph
- S. Rankin, Professor
Dept. of Food Science, UW-Madison
- T. Galloway, Vice President
Galloway Company, Classic Mix Partners
- G. Miller, 3-A Certified Conformance Evaluator
Process Innovation, Food Safety, LLC
- K. Burrington, Dairy Ing. Applications Coordinator
Wisconsin Center for Dairy Research
- D. Berry, Food Scientist, Editor and Consultant
BerryOnDairy.com, Daily Dose of Dairy
- K. Hendrickson, Sr. Dairy Applications Technologist
Ingredient Incorporated



Enrollment Form

Frozen Dessert Center Conference

October 23 - 24, 2017



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: _____

Fee: \$300

Enclosed Fee: Checks payable to UW-Madison

Please charge to the following account:

MC Visa AMEX DISC Exp. date: _____

Credit Card Number: _____

Name on Credit Card: _____

Signature: _____

Mail/FAX to:

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Madison, WI 53706 FAX (608) 262-5088
Or register online at dairyfoods.wisc.edu



Department of Food Science
University of Wisconsin-Madison