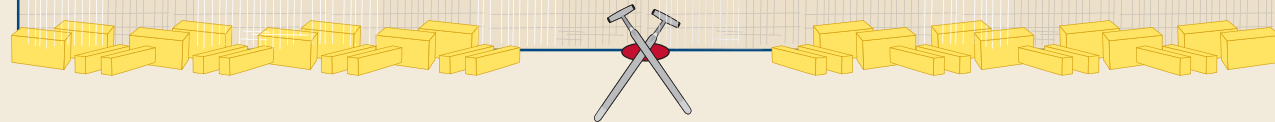


Buttermakers Short Course



Purpose of Workshop

This course will cover the production of quality butter with an emphasis on flavor, composition and shelf life. Manufacturing and laboratory sessions are designed to illustrate and correct difficulties before they occur. Ideal and usual industry practices will be highlighted.

Who Should Attend

This course will be valuable to buttermakers of all experience levels.

When

Tuesday-Thursday, February 28 - March 1, 2012.
Registration begins at 8:00 a.m. and the program starts at 8:25 a.m. Each student should bring the course confirmation to the workshop. If you purchase a parking permit, it must be affixed to your car when you park in your assigned lot on the day of the course.

Where

Auditorium, Room 205-Babcock Hall, 1605 Linden Drive, University of Wisconsin-Madison. Campus parking is restricted. If you need parking, you must purchase a permit with your registration.

Parking

Purchase a daily or half-day parking permit in advance by completing the online ordering form at: <http://transportation.wisc.edu/forms/visitoradvance2.aspx> or by calling the Special Events Office at (608) 262-8683. Please allow two weeks for processing. Inquiries about visitor parking can be sent to: visitor-parking@fpm.wisc.edu

Registration Fee

The fee of \$350.00 covers registration costs, supplies, lunch and staff expenses for the workshop. Lodging, and parking are not included in the registration fee.

Lodging

Lodging is not included in the registration fee. Make your lodging reservation directly with the hotel/motel you select. As a convenience, each of the following hotels will hold a block of rooms for this course. Rooms will be sold on a first-come basis. Shuttle service is provided at both hotels.

THE INNTOWNER HOTEL (Best Western)

2424 University Ave., (608) 233-8778. Special rates: \$109 single & double (plus 14.5% taxes). Group rate code BUTTER. Cut off date: February 12, 2012.

THE MADISON CONCOURSE HOTEL

One West Dayton Street, (800) 356-8293. Special rates: \$127 single & double (plus 14.5% taxes). Group rate code Buttermakers SC. Cut off date: January 30, 2012.

Cancellations

Attendees may cancel up to fourteen days before the workshop for a full refund. Cancellations received later than fourteen days prior to the course are subject to the entire tuition charge. Substitutions may be made at any time.

 Wisconsin
Center for Dairy Research

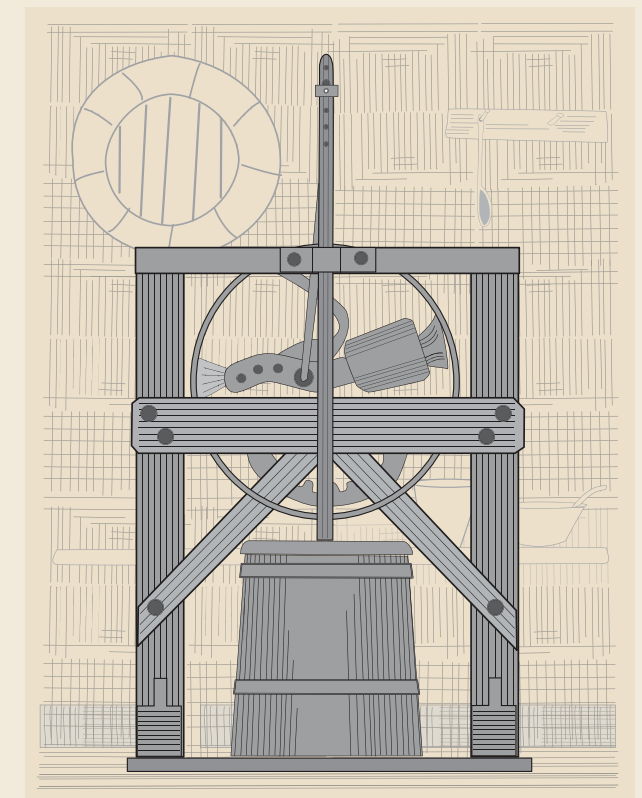


Department of Food Science
University of Wisconsin-Madison



Buttermakers Short Course

February 28 - March 1, 2012



Sponsored by;
Center for Dairy Research
Department of Food Science
College of Agricultural & Life Sciences

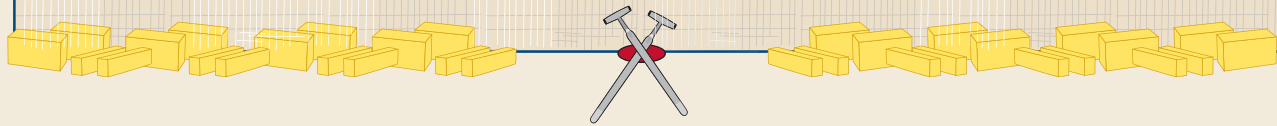
University of Wisconsin
First in Dairy Education Since 1890

College for Agriculture
And Life Sciences
University of Wisconsin-Madison

CALS Conference Services
620 Babcock Drive
Madison, WI 53706-1519

*University of Wisconsin-Madison provides equal
opportunities for admission and employment.*

Buttermakers Short Course

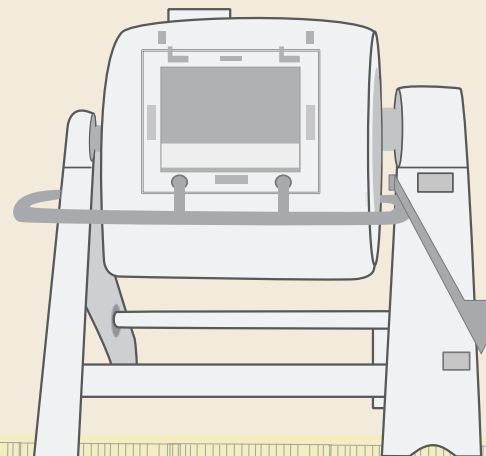
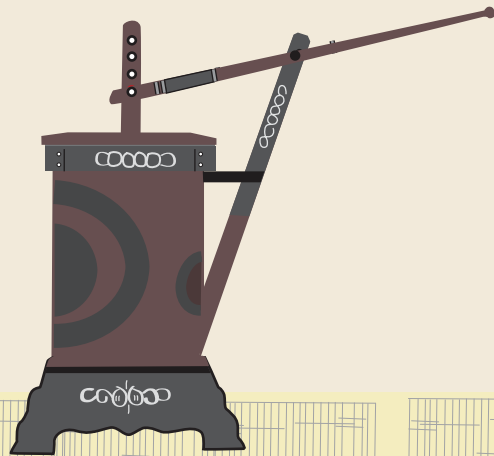


Subject Matter Covered:

- Regulations
- Standards of Identity
- HACCP
- Cream supplies
- Pasteurization
- Cultured butter
- Tempering
- Churning – batch, continuous
- Cleaning and Sanitation
- Calculations
- Buttermilk
- Shrinkage
- Rework
- Butteroil/AMF
- Packaging

Laboratory Session:

- Buttermaking – Batch
- Bacteriology – coliforms, APC, proteolytics, yeast and mold, swabbing, pathogens
- Chemistry – milkfat modified Kohman, free fatty acids, acidity, moisture
- Sensory analysis, cream, butter, scoring
- Buttermaking – batch
- Chemistry of milkfat
- Sensory evaluation



How to Enroll

Mail Enrollment Form & Payment

Enrollment Options:

- Mail Form & Payment to:
University of Wisconsin-Madison
CALs Conference Services
640 Babcock Drive, Madison, WI 53706
- Fax Form & Payment to: 608-262-5088
- Register On-line: www.cdr.wisc.edu/shortcourses

Materials E-Mailed to Student

Upon receipt of Enrollment Form and payment, CALs Conference Services will e-mail the confirmation to the address shown on the enrollment form.

Enroll by January 28th, 2012

Enrollment is limited to the first 25 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.

For Further Information:

Registration: 608.263.1672 FAX: 608.262.5088
CALs Conference Services
640 Babcock Drive
Madison, WI 53706-1519
Online registration: www.cdr.wisc.edu/shortcourses

Curriculum:

Marianne Smukowski
Wisconsin Center for Dairy Research
msmuk@cdr.wisc.edu, 608.265.6346

Dr. Robert L. Bradley, Jr.
Emeritus Professor, Food Science
rbradley@wisc.edu, (608) 263-2007

Visit the CDR web page: <http://www.cdr.wisc.edu>

The Wisconsin Center for Dairy Research receives financial support from dairy farmers through the Wisconsin Milk Marketing Board & Dairy Management, Inc.

Enrollment Form

Buttermakers Short Course February 28 - March 1

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: _____

City/State/Zip: _____

Telephone during day: () _____

email: _____

\$350.00 - Workshop fee, February 28 - March 1

Parking must be ordered separately.

<http://transportation.wisc.edu/forms/visitoradvance2.aspx>

Register On-line: www.cdr.wisc.edu/shortcourses

Please charge the following account:

American Express Discover

Mastercard Visa Exp. date: _____

Credit Card Number: _____

Name on Credit Card: _____

Signature: _____

Payment must be made at the time of registration. Failure to do so will result in the cancelation of your registration.

**Mail to: CALs Conference Services
640 Babcock Drive, Madison, WI 53706-1519
Forms can also be faxed to us at (608) 262-5088**