



Cultured Dairy Products Short Course

Purpose of Short Course

The Cultured Dairy Products Short course is a two-day short course designed to cover the basics of manufacture of yogurt, sour cream and . The course incorporates lectures, demonstration labs and evaluations directed toward the production of high quality fermented dairy products. Discussions will include the latest research results in these product areas from the Wisconsin Center for Dairy Research and the UW-Food Science Department. The course will also include discussions on the use of probiotics in cultured products for individualized nutrition.

Who Should Attend

This course is intended for all dairy and food processors interested in the manufacture and use of cultured dairy products. This course is designed to provide the latest technical information available to address technical issues for the processor and provide current information on extended uses of these products. This course qualifies as an elective course for the Wisconsin Master Cheesemaker® Program.

When

Tuesday, Sept. 13 & Wednesday Sept. 14, 2011. 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.

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 directly from parking services.** <http://transportation.wisc.edu/forms/visitoradvance2.aspx>

How Much

The fee of \$395.00 covers registration costs, supplies, lunch and staff expenses for the workshop. Lodging and parking are not included in the registration fee.

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

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: \$99.00 single & double (plus 14.5% taxes). Group rate code CDPSC. Cut off date: Aug. 12th.

The Madison Concourse Hotel

One West Dayton Street, (800)356-8293. Special rates: \$124 single & double (plus 14.5% taxes). Group rate code Cultured Dairy Products. Cut off date: Aug. 19th.

Cancellations

Applicants 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.

University of Wisconsin-Madison
College of Agricultural and Life Sciences

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

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



Dairy Short Course

Cultured Dairy Products Short Course

September 13-14, 2011



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

University of Wisconsin
First in Dairy Education Since 1890



Cultured Dairy Products Short Course

Tuesday, September 13

- 8:30 Milk composition and properties**
Bill Wendorff, UW Food Science
- 9:30 Break**
- 9:45 Acid coagulation of milk & principles of gel formation**
John Lucey, UW Food Science
- 10:45 Break**
- 11:00 General principles of manufacturing yogurt**
Mirjana Curic-Bawden, Chr. Hansen
- 12:00 Lunch**
- 1:00 Lab – Yogurt demonstrations**
John Lucey, CDR
- 2:15 Break**
- 2:30 Stabilizers for cultured products**
Quill Merrill, Danisco
- 2:45 Break**
- 3:15 Sensory session**
- 4:15 Antimicrobial agents for cultured products**
Jerry Erdmann, Danisco

Wednesday, September 14

- 8:00 Manufacture of sour cream & crème fraiche**
Sandra Roefs, DSM
- 8:45 Cultured beverages and specialty products**
Dana Wolle, CDR
- 10:15 Break**
- 10:30 Flavorings for cultured products**
Meera Crain, Sweet Ovations
- 11:15 Sweeteners for cultured products**
Ihab Ajinomoto
- 12:00 Lunch**
- 1:00 Adding nutritional ingredients**
K.J. Burrington, CDR
- 2:00 Sensory**
- 2:45 Break**
- 3:00 Probiotics in cultured dairy products**
Jim Steele, UW Food Science
- 4:00 Distribution of certificates**

How to Enroll

Mail Enrollment Form & Payment

Enrollment Options:

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

Materials Mailed to Student

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

Enroll by August 15, 2011

Enrollment is limited to the first 50 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
620 Babcock Drive
Madison, WI 53706-1519
On-line registration www.cdr.wisc.edu/shortcourses

Curriculum: 608-262-9297

KJ Burrington
Wisconsin Center for Dairy Research
1605 Linden Drive, Madison, WI 53706

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

Enrollment Form

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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: _____

\$395.00 Two Day Short Course, Sept. 13-14

Parking:

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

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

Please charge to the following account:

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
620 Babcock Drive, Madison, WI 53706-1519
Forms can also be faxed to us at (608) 262-5088**