



**UCC**

Coláiste na hOllscoile Corcaigh, Éire  
University College Cork, Ireland

**For further information and registration  
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## Ice Cream Science and Technology Training Course

**16-18 February, 2010**

**University College Cork  
Ireland**



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**FOOD INDUSTRY TRAINING UNIT**



## The Lead Trainer

Professor Douglas Goff is a Professor in the Department of Food Science at the University of Guelph, Canada. He is well known internationally for his ice cream expertise. He has done extensive research on ice cream structure, ingredients, manufacturing and quality, which has been published and presented widely around the world. He is the co-author of *Ice Cream*, 6th Edition, with Professor Robert Marshall and Richard Hartel. He has also written numerous book chapters and over 150 scientific and technical papers, most on the subject of ice cream. He is the author of the Dairy Science and Technology Education website, [www.foodsci.uoguelph.ca/dairyedu/home.html](http://www.foodsci.uoguelph.ca/dairyedu/home.html). At the University of Guelph, Professor Goff has taught an annual 1-week ice cream course for industry personnel for more than 20 years. He has also taught similar courses in the United States, Ireland, Australia, Thailand and the UK and has been a guest speaker at numerous courses and symposia, speaking on aspects of ice cream science and technology. He was the recipient of the 2000 Kraft Foods Teaching Award from the American Dairy Science Association and the 1997 Ontario Agricultural College Alumni Association Distinguished Extension Award for his work with the Canadian ice cream industry. He teaches undergraduate and graduate courses in dairy technology, food colloids and food carbohydrates.

## Course Programme

Lecture topics will include:

- Milk production and composition; milk products
- Frozen dessert formulations and mix composition
- Mix ingredients
  - Fat and milk solids not-fat
  - Sugars, stabilisers and emulsifiers
- Mix calculations
- Mix processing
- The freezing process
  - Physical chemistry of freezing
  - Ice cream structure and quality
  - Frozen dessert processing equipment
  - Novelty product processing equipment
- Flavouring ingredients
  - Vanilla and chocolate
  - Fruits, nuts and inclusions
- Product grading and defects
- Dairy microbiology and food safety
  - Plant sanitation
  - Post-pasteurization contamination
  - Quality assurance

## Introduction

University College Cork is pleased to announce an International Training Course on “Ice Cream Science and Technology”, which will take place in Ireland, 16-18 February, 2010. This intensive three-day course will provide participants with knowledge of the production, science, technology, and quality features of frozen desserts, ice cream and related products. The Course will examine the technical aspects of ice cream and frozen dessert manufacturing with an emphasis on the quality of the finished product. It spans the range from introductory to advanced topics. Lectures will be complemented with demonstrations and there will be ample opportunity for personal contact with the Trainer and industry colleagues. This Course, similar to that delivered at the University of Guelph, Canada, is very popular with participants from around the world and it is expected to fill very quickly.

## Who should attend?

- Ice cream and related frozen dessert processors
- Quality assurance personnel
- Research and development personnel
- Food retailers
- Suppliers to the ice cream and frozen dessert industry
- Entrepreneurs

## Course fee

The cost of this Course is €1,200, which includes tuition, a comprehensive Course manual, lunches, a Course dinner, refreshment breaks, a class photograph and a Certificate of Attendance.

