

STUDENT TESTIMONIALS

"The Ice Cream Technology course certainly lived up to its reputation as the premier education opportunity for the frozen dairy industry. It's a great blend of practical classroom learning and pilot plant demonstration." - **L.Ratliff, Plano, USA**

"This ice cream course has become the staple for the new employees to understand every aspect of ice cream making." - **G.Leitch, Baskin Robbins, Canada**

"Very informative, well worth the time and money. I recommend it to anyone already in, or planning on entering, the ice cream industry." - **R.Walker, Aldergrove, BC, Canada**

"Content was excellent and the course was very enjoyable. I would recommend this study." - **Anne Scott, St.James, Barbados**

LEAD INSTRUCTOR

Dr. 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. Doug has taught the Ice Cream Technology course for 25 years at the University of Guelph and taught versions of this course in the US, the UK, Ireland, France, Thailand, Mexico, China, and Australia.

Doug is from Nova Scotia and did his University training at the Nova Scotia Agricultural College in Truro, NS, the University of Guelph and at Cornell University in Ithaca, NY. He teaches undergraduate and graduate courses in dairy technology, food engineering, food colloids, food carbohydrates and in nutritional sciences. 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.

MEALS AND ACCOMMODATION

If you require overnight accommodation, we have arranged for special rates at the hotels that are listed on the website.

COURSE CANCELLATION AND REFUND POLICY

The Department of Food Science reserves the right to cancel any scheduled course offering. Registrants will be notified of the cancellation in advance of the start date and will receive a full refund.

If you must cancel, please notify us two weeks before the course start date for a full refund less a 25% processing charge. Cancellations received after this date are not eligible for a refund. If you are unable to attend, you may send a colleague in your place at no additional charge. We ask that you provide the name of your replacement in advance so that course materials can be prepared.

For general inquiries:

Email: fsevents@uoguelph.ca
www.uoguelph.ca/foodscience/



UNIVERSITY
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CHANGING LIVES
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ICE CREAM TECHNOLOGY COURSE

Guelph - Ontario - Canada
December 5 - 9, 2011

The annual Ice Cream
Technology Course is the only
one of its kind in Canada

www.uoguelph.ca/foodscience/

ICE CREAM TECHNOLOGY COURSE

Guelph - Ontario - Canada

The Ice Cream Technology course, University of Guelph is internationally acclaimed throughout the industry. Participants from Canada, United States, Switzerland, Italy, Germany, Scotland, Uganda, Nigeria and the United Arab Emirates have attended the course. The course is the only one of its kind in Canada and has been offered at the University of Guelph campus since 1914. It is recognized and endorsed by ice cream manufacturers and suppliers as an intensive and hands-on learning experience for ice cream manufacturing professionals and entrepreneurs.

This practical and informative course provides participants with knowledge of the ingredients, production, processing and quality features of ice cream production. Lectures are complemented with lab sessions, demonstrations and presentations from industry guest speakers.

WHO SHOULD ATTEND?

- Participants from small to large scale manufacturers and suppliers to the ice cream industry
- Ice cream retailers who want to learn the technical aspects of ice cream production
- Persons who work in production, quality assurance, research and development and technical sales

For more information visit:

www.uoguelph.ca/foodscience/content/ice-cream-technology-course

PARTICIPANT AWARDS

Each year there are two industry-sponsored awards presented to participants who demonstrate proficiency during the course. The Sensient Flavour Award is given to a registrant from the ice cream manufacturing sector. The Taylor Freezer Award is presented to a registrant from the retail sector.

HOW DO I REGISTER?

The registration fee of \$1895.00 plus H.S.T. for the Ice Cream Technology Course includes tuition, lab supplies, comprehensive course manual, class photo, refreshment breaks, record of achievement and an awards dinner. Enrolment for this course is limited and registrations are accepted on a "first come" basis.

REGISTER ONLINE:

www.uoguelph.ca/foodscience/content/ice-cream-technology-course

Food Science Department
Ontario Agricultural College
University of Guelph
50 Stone Road East
Guelph, Ontario,
Canada N1G 2W1



COURSE SCHEDULE

8:30 a.m. to 4:30 p.m. daily

Day	AM Session	PM Session
1	<ul style="list-style-type: none">• Introduction to the Ice Cream Industry• Milk Production, Composition, and Processing• Ice Cream Mix Composition and Regulations	<ul style="list-style-type: none">• Mix Processing• The Freezing Process• Refrigeration and Freezer Operation
2	<ul style="list-style-type: none">• Mix Ingredients: Fat and Serum• Solids• Sugars• Stabilizers and Emulsifiers	<ul style="list-style-type: none">• Mix Calculations• Laboratory Sessions: Ice cream mix manufacture, ice cream grading and defects
3	<ul style="list-style-type: none">• Dairy Microbiology and Food Safety• Ice Cream Structure• Mix Formulations for Standard and Special Products	<ul style="list-style-type: none">• State-of-the-art Ice Cream Processing Equipment• Novelty/Impulse Products Manufacture• Ice Cream Grading (laboratory session)
4	<ul style="list-style-type: none">• Plant Sanitation• Laboratory Session Batch and Continuous Freezer Operation	<ul style="list-style-type: none">• Ice Cream Flavours: Vanilla and Chocolate• Quality Control and Assurance• Product Development
5	<ul style="list-style-type: none">• Post Pasteurization Contamination• Mix Calculations Review• Ice Cream Grading (laboratory session)• Examination• Course concludes at noon	