



Ice Cream Science & Technology

An International Training Workshop

16-18 February 2016
University College Cork



UCC

University College Cork, Ireland
Coláiste na hOllscoile Corcaigh



Food Industry Training Unit
University College Cork



Introduction

University College Cork is pleased to announce an International Training Workshop on “Ice Cream Science and Technology”, which will take place in Ireland on 16-18 February 2016. This follows previous successful courses at UCC in 2014, 2012, 2010, 2008, 2006 and 2004. This intensive three-day course will provide participants with knowledge of the science and technology of ice cream, including ingredients, processing and quality aspects. 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 places fill very quickly.

Who should attend?

- 🍦 Ice cream processors
- 🍦 Quality assurance personnel
- 🍦 R&D personnel
- 🍦 Food retailers
- 🍦 Suppliers to the ice cream industry
- 🍦 Entrepreneurs

The Lead Trainer

Dr. Douglas Goff is a Professor in the Department of Food Science, University of Guelph, Canada. He is well known in Canada and internationally for his research work in ice cream science and technology and has published and presented numerous papers in this area to both scientists and to dairy personnel. He is well known internationally for his ice cream expertise, having recently co-authored Ice Cream, 7th Edition, with Professor Richard Hartel of the University of Wisconsin. He has also written numerous book chapters and over 150 scientific and technical papers, mostly on the subject of ice cream. He is also the author of the Dairy Science and Technology education website, www.uoguelph.ca/foodscience/content/dairy-education-series. At the University of Guelph, Professor Goff has taught an ice cream technology course for industry personnel for more than 25 years. He 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 2004 Ontario Agricultural College Distinguished Faculty Teaching Award, the 2000 Kraft Foods Teaching Award from the American Dairy Science Association and the 1997 Ontario Agricultural College Distinguished Extension Award for his work with the Canadian ice cream industry. He teaches undergraduate and graduate courses in introductory food and nutritional sciences, 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





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Registration Form

Workshop Fee: €900

Please reserve your place early to avoid disappointment. For further information and reservations please contact:

Mary McCarthy-Buckley

Email: m.mccarthybuckley@ucc.ie

Please provide the following information and return by email / post:

Name of participant: _____

Company: _____

Address: _____

Email: _____

Contact number: _____

Please return Registration Form before 11 December 2015.

Mailing Address

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