Ice Cream Making Technology Short Course

This intensive week-long course provides participants with knowledge of the ingredients, processing and quality features of ice cream. The sessions examine the technical points of ice cream manufacturing, with an emphasis on the quality of the finished product. Lectures are complemented with lab sessions and demonstrations, and there is ample opportunity for personal contact with the instructor and industry colleagues.

Designed for Small to large scale manufacturers, suppliers and retailers. This course will be of particular interest to those in production, quality assurance, R&D and technical sales. It is also suitable for those interested in starting their own ice cream manufacturing business, whether they have previous ice cream making experience or not.

You’ll learn all about

- Milk Production and Composition
- Ice Cream Mix Composition and Regulations
- Mix Processing
- The Freezing Process, Refrigeration and Freezer Operation, State-of-the-art Ice Cream Processing Equipment
- Ice Cream Novelty Manufacture
- Mix Ingredients: Fat and Serum Solids, Sugars, Stabilizers, Emulsifiers
- Ice Cream Flavours: Vanilla and Chocolate, Fruit, Nuts and Inclusions
- Mix Formulations for Standard and Special Products
- Mix Calculations
- Ice Cream Defects and Grading
- Dairy Microbiology and Food Safety
- Plant Sanitation, Post Pasteurization Contamination, Quality Control/ Assurance

Monday December 4 to Friday December 8, 2017

Instructor: Prof. Doug Goff

Fee: $1,800 plus 13% HST
Awards Banquet at Cutten Fields

Food Science Department

FSevents@uoguelph.ca www.foodscience.ca