

## REGISTRATION FORM

(PLEASE PHOTOCOPY AND RETURN BY POST)

Name: .....

Address for correspondence: .....

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Nature of business: .....

Job title: .....

Telephone: .....

E-mail: .....

Please return Registration Form before 23 December 2011.



**UCC**

Coláiste na hOllscoile Corcaigh, Éire  
University College Cork, Ireland

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# Ice Cream Science and Technology

An International Training Workshop

21- 23 February 2012



**FOOD INDUSTRY TRAINING UNIT**  
COLLEGE OF SCIENCE, ENGINEERING AND FOOD SCIENCE  
UNIVERSITY COLLEGE CORK, IRELAND.

## 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 21-23 February 2012. This intensive three-day course will provide participants with a knowledge of the production, science and technology, processing and quality features of ice cream. The course examines the technical aspects of ice cream manufacturing, with an emphasis on the quality of the finished product. 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. Doug 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 co-authored Ice Cream, 6th Edition, with Professors Robert Marshall and Richard Hartel. 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.foodsci.uoguelph.ca/dairyedu/home.html](http://www.foodsci.uoguelph.ca/dairyedu/home.html). At the University of Guelph, Professor Goff has taught an ice cream technology course for industry personnel for more than 20 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

