

75th ICE CREAM COURSE

At the Department of Food and Nutritional Sciences on the 13th – 15th/ 16th February 2024



The Ice Cream sector in the UK has been transformed in recent years by the development of new and innovative product lines and the growth of new businesses. Sales of luxury ice creams that were at very low levels in the late 20th century now represent the fastest growing sector of the ice cream market, with a corresponding rise in artisanal ice cream making.



The Reading Ice Cream Course was initiated in cooperation with the Ice Cream Alliance to meet the needs of the industry and continues to evolve to meet those needs. The three-day course consists of both theory and practical sessions. Delegates will get a good understanding of the issues involved in making ice cream and other frozen desserts, plus valuable hands-on experience of manufacturing techniques using the extensive pilot plant facilities within the Department of Food and Nutritional Sciences. Equipment is available for both batch and continuous ice cream making.



The course includes:

- Legal requirements for product & packaging
- Ingredients – characteristics & applications
- Mix calculations & costing
- Equipment for ice cream making
- Processing of ice cream mixes
- Freezing & hardening of ice cream
- Hygiene – principles & practice
- Sorbets & other frozen desserts
- Quality issues

Delegates will be provided with handouts which include all lectures delivered by speakers. An optional additional day of pilot plant work is offered, to provide the participants with further opportunities to develop their formulating and plant handling skills.



The course is ideal for businesses and individuals looking to establish an ice cream processing line and for those wishing to develop a more fundamental understanding of the making of ice cream and related products. The cost is £650 for the 3-day course; or £870 for the 4-day option, which includes an additional day formulating and producing your own product in the pilot plant.

On-line booking including card payment is available on:

[75th Ice Cream Course](#)

or via: <https://www.reading.ac.uk/food-processing-centre/ice-cream-course>

For further information please contact:

Andrew Wilbey: andrew.wilbey@btinternet.com

Sameer Khalil Ghawi: s.khalilghawi@reading.ac.uk