

TECHNICAL SHORT COURSE

THARP & YOUNG ON ICE CREAM

100+ Years Of Combined Experience · The Preferred Training Resource For Over 800 Companies From All Around The World!

Join us in this 5 day course covering all aspects of ice cream technology!



**5 JUNE –
9 JUNE 2023**



**FACULTY OF SCIENCE,
NATIONAL UNIVERSITY
OF SINGAPORE**

Register by 31 Jan 2023 for
early bird price!



For more information:
fst.nus.edu.sg | onicecream.com | Ms Lim Yan Xi (lim.yx@nus.edu.sg)

THARP & YOUNG ON ICE CREAM



DR STEVEN YOUNG

Principal of Steven Young Worldwide

Dr Young is an expert on ice cream, having run short courses since 1996 and co-authored "Tharp & Young on Ice Cream".



MR BILL SIPPLE

Principal of Wm Sipple Global Services

Mr Sipple is an experienced ice cream industry consultant with over 40 years of experience.

COVERAGE INCLUDES:

Market Insights

Ice Cream Making Process

Ingredient Function & Selection

Sensory Evaluation

Ice Cream Structure & Properties

Quality Assurance

+ More!

① What is this course about?

This 5 day course for industry professionals covers all aspects of ice cream technology, both technical and non-technical, from ingredient selection to production, flavoring, quality assurance, and safety management.

② Who is this course for?

This course is prepared for industry professionals, including but not limited to manufacturers, marketers and retailers of frozen dessert. Professionals involved in product development, quality assurance and production/operation will also benefit from this course. The course is open to both locals and foreigners.

③ How much is the course?

\$1600 per pax*

Early bird special price for registration and payment before 31 Jan 2023

\$1800 per pax*

Registration and payment before 15 March 2023

④ How do I register?

Learn how to register in the next page. Please note that an admin fee of \$300 will be charged for all cancellations received after 15 March 2023. No refunds will be processed after 15 May 2023.

fst.nus.edu.sg | onicecream.com | lim.yx@nus.edu.sg

* All payments are subjected to 7 (payment by 15 Dec 2022) to 8% GST for locals.

Tharp & Young On Ice Cream

Course Schedule

Day 1

The Evolution of
Ice Cream

Current Market, Product
& Operational Trends

Milk Composition &
Chemistry



Day 2

Ice Cream Ingredients and Their
Influence on Key Properties

Factors Affecting Composition

Functional Base Mix
Compositions

Flavoring & Coloring Overview

Workshop - Calculations

Mix Processing: Ingredient
Assembly

Mix processing: Pasteurization
to Aging

Whipping, Freezing & Hardening:
Overview & Basic Phenomena I



Day 3

Whipping, Freezing & Hardening:
Basic Phenomena II

Whipping, Freezing & Hardening:
In Practice

Heat Shock Principle & Effects

Day 4

Management of
Cystallisation of Water

Management of Fat
Agglomeration

Management of Air Cell Size

Sensory Evaluation for
Quality Assurance

Ice Cream Sensory
Descriptors

Commercial Products Clinic



Day 5

Quality Assurance

Food Safety

Formulating Soft Serve, Milk
Shake, Water Ice, Sorbet

Formulating Fat- and Sugar-
Modified Products

Economics & Cost Management

Troubleshooting

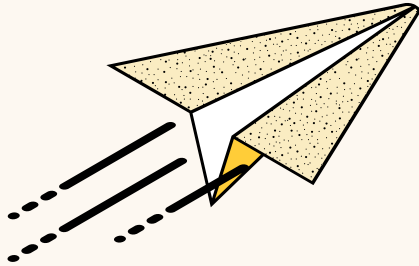


Scan this code to register now!



Or access the
registration
form at
[forms.office.co
m/r/4jwJrayvXG](https://forms.office.com/r/4jwJrayvXG)

How to register



STEP 1 – REGISTRATION



Scan this code to register now!

Or access the registration form at forms.office.com/r/4jwJrayvXG

STEP 2 – PAYMENT



| Payment method | Internet banking or ATM transfer | | Cheque or bank draft | |
|----------------|----------------------------------|-------------------------|----------------------|--|
| | Payment in SGD | Payment in USD | | |
| Name | National University of Singapore | | Payee | National University of Singapore |
| Account no. | 032-000313-3 | 0012036043 | Mail to | Department of Food Science and Technology 2 Science Drive 2 Faculty of Science National University of Singapore Singapore 117543 |
| Bank | DBS Bank Ltd, Singapore | Citibank N.A. Singapore | | |
| Swift code | DBSSSGSG | CITISGSG | | |
| Remark | 160-FST Departmnet | | | Remark: Ice-cream Workshop |



STEP 3 – CONFIRMATION

To ensure proper crediting, please email your payment slip/proof or transmittance advice to Ms Lim Yan Xi at: lim.yx@nus.edu.sg