

TECHNICAL SHORT COURSE
THARP & YOUNG ON
ICE CREAM

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



**2 June -
6 June 2025**



**Faculty of Science,
National University of
Singapore**



Register

by 31 Jan 2025 for
early bird price!

[forms.office.com/r/p
m5qeDpmjD](https://forms.office.com/r/pm5qeDpmjD)



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*
9% GST is applicable to all local participants.

Early bird special price for registrations before 31 Jan 2025

\$1800 per pax*
9% GST is applicable to all local participants.

Standard registrations before 15 March 2025

4 What is included in the course package?

All participants will enjoy daily lunch and refreshments for all 5 days of the course.

*Physical copies of *Tharp & Young on Ice Cream: An Encyclopedic Guide to Ice Cream Science and Technology* will be available for purchase at the course.