Tharp & Young "On Ice Cream"

65th Offering of the Technical Short Course, Workshops & Clinics

Orange, CA

November 12-14, 2025

A Three-Day Short Course Covering:

- Ingredient Function and Selection
- Production Process
- Ice Cream Structure & Properties
- Troubleshooting
- Quality Assurance & Food Safety
- Sensory Techniques
- Managing Costs
- Market Insights

Registration:

- General Admission $1250
- ($1350 after Oct. 1)
- Second Person Discount $100
- Academia $500

Registration covers PDF of all presentations, meals and refreshments, and daily "campfire" Q&A sessions.

Presented By:

Dr. Steve Young
Steven Young Worldwide

Mr. William Sipple
Wm Sipple Global Services

Hosted By:

The Food Science Program at

CHAPMAN UNIVERSITY

In collaboration with

THE CALIFORNIA DAIRY INNOVATION CENTER

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