Who Should Attend

This course is intended to instruct technical, production, research, and managerial personnel in the field of nutritional bar (granola-type) technology. Anyone looking to gain knowledge about successful manufacturing of granola bars would benefit from this course.

About the Course

The four day course provides an overview of bar ingredients and the processes by which they’re made. The course then focuses on functional additions to bars. Other topics include shelf life and trouble shooting. Learning from industry experts, participants will gain hands-on laboratory experience with the variety of bar types and compositions.

Method of Instruction

Lectures and experimental pilot plant exercises are presented and supervised by an outstanding group of technical experts from the industry and the UW Food Science Department.

Classes and laboratory exercises will be held in Babcock Hall on the UW-Madison campus.

Registration and Details

http://www.foodsci.wisc.edu/extension/nutritionalbars/