## Who or what made my ice-cream?



## What do you know?

Inquiry question: Who or what made my ice-cream?
Geography: From the farm to the table:
Ice cream is a sweetened frozen food typically eaten as a snack or dessert. It is usually made from dairy products, such as milk and cream, and often combined with fruits or other ingredients and flavors. It is typically sweetened with sugar or sugar substitutes. Typically, flavourings and colourings are added in addition to stabilizers. The mixture is stirred to incorporate air spaces and cooled below the freezing point of water to prevent detectable ice crystals from forming. The result is a smooth, semi-solid foam that is solid at very low temperatures. It becomes more malleable as its temperature increases.

The basic steps in the manufacturing of ice cream are generally as follows:

- Milking the cow
- Blending of the mix ingredients
- Pasteurization
- Homogenization
- Aging the mix
- Freezing
- Packaging
- Hardening
- Transporting to shop
- Putting into ice-cream freezer
- Selling it to the public



Identify the lesson intentions across the curriculum for each of the activities in the inquiry so that assessment at the end of the process will be easy. Be very clear about each of the lessons you present in relation to intention AND assessment.
What will the students collect the tasks in as they explore the Inquiry question? A portfolio? A scrap book? An icecream tub? Make this part of the fun!

Texts: Find as many texts as you can find about icecreams OR make some stories up OR use photos of kids eating icecreams and tell stories OR create wepublish story with each student about icecream. Read read read...Talk icecreams and stories about icecreams for a while.......


Who made my ice-cream? Do you know?
Ask the students... Maybe have a tub of vanilla ice-cream with cones so they can all have an ice-cream to eat whilst you are talking to them about where it came from. Ask BLANK Level 1, 2 questions... maybe even Level 3 to stimulate curiosity.


So... who made my icecream?
A shop man or lady?
A policeman?
A Doctor?
Miss Naomi? ... Mummy?
Who??
Use the above image and the texts to explore the question..
Could an animal make the ice-cream????
Could it?
Which animal??
Have a collection of domestic animal cards. Play a game with the students with them.
Create two Yes/ No card piles and ask the question as you display the image: so... Did a horse make my ice-cream? Yes/ No Did a donkey make my ice-cream? Then show them the cow card ... Go slowly. Explore and talk about it a bit! A cow? What's a cow? What does it do? Where does it live? Try WWWWH...
questions. Start talking with the students about farms with green paddocks water, rich grasses, feed and COWS... Colours/ shapes/ sizes


Talk with the students about cows being a living thing... in a family of living things. What is a living thing? Get the students to start thinking about life and living and where animals fit.
Then ask the question again. Did the cow make my icecream? NO???? What did the cow make? How did this happen?
On the Discovery table create a display of milk products: Butter, Cheese Yoghurt, chocolate, choc milk, cartons and tubs etc., Get the students to write the labels on the products on a cow label shape:

## Finding out:



Milk: A glass of milk.
Get the students to draw the glass of milk whilst you talk about it: Shape size colour...
How does this milk from the cow get turned into ice-cream or bu What happens? Where does this milk from the cow go? More que: Show a Youtube clip of the dairy where cows are getting milked.. students to look at key concepts.



So one cow makes... how many cows can you see? How much milk are these cows making for the farmer?
What is he going to do? He has got a BIG problem..


Create a little bit of tension... Where is the milk going to go??
Show the students a map of Western Australia..... identify where your school is. Now identify where the cows on the farms are. Show distances. Draw the connecting lines on a map from the farm to all of the places the students can tell you in the state. This will be fun to know where their geographical territory is..


Then: Discuss the pasteurizing process and the need for the milk to go to a factory to.... what? Where is this factory?
Show the students a range of BROWNES trucks or ... small, large, long, short, articulated trucks etc., use positional language ...
Perhaps build a Milk truck with the students with cardboard boxes/wheels and sign on the outside. Make the truck long!!
Sorting out:
So we have the milk in the factory.
What happens next to the milk?
Show the students a IGA pamphlet or a Coles brochure. Get them to cut out all of the milk products that they can find. Create a MILK product page!
Students cut out all of the milk products that they can find and glue them onto their page. Then they need to start thinking about how milk gets turned into:
Cheese/ cream/ butter/ yoghurt/ and ICECREAM!! How?


Discuss the layers of milk [ cream/ curds/ whey] or the by products of the pasteurization process.
Get the students to draw connecting lines between milk or cream and the products.
How does the milk change?
How???
Maybe bring in an electric beater or a hand beater and a litre of cream.
See what happens when the milk gets beaten beaten beaten. Taste the product.
What does it taste like?
Then make some yoghurt with your milk. Taste test. How does that taste?
Focus upon the science/ matter change process
So what about icecream? 'How can we make it?'
Inquiry question is: 'Who or what made my icecream?'
What's the ice-cream process?

What needs to happen to get it cold?
Use warm/ hot/ cool colder cold/frozen sort of language

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## Create vanilla ice-cream.



Follow a simple recipe. Step by step.
Have the children write or photograph each step

## Preparing a Custard Ice Cream Base

Simmer the milk. Pour 3 cups ( 710 ml ) of whole milk into a medium pot and place it on the stove. Heat the milk on medium-high for about 5 minutes or until it comes to a simmer. Take it off the heat as soon as bubbles form on the surface, and allow it to cool. ${ }^{[1]}$
You can substitute heavy cream or a combination of whole milk and heavy cream if you prefer.
Be careful not to let the milk to boil over.
This recipe will make a basic vanilla ice cream base. If you want to create a specific ice cream flavor, you can add herbs such as lavender, coffee beans, or even chocolate into the milk to steep or melt into it.


Combine the eggs, sugar, and salt. Add 8 egg yolks, 1 cup (200 g) of sugar, and a pinch of salt to a large bowl. Whisk the ingredients together until a thick paste forms. ${ }^{[2]}$
Cool the milk and add it to the egg mixture. Once the milk has cooled to room temperature, which should take about 10 minutes, slowly pour it to the egg mixture in a steady stream. Stir the milk in gently until it is fully incorporated. ${ }^{[3]}$


4 Transfer the mixture to a pot and cook it until it reaches $170^{\circ} \mathrm{F}\left(77^{\circ} \mathrm{C}\right)$. When the egg mixture and milk are fully combined, return it to the pot. Place it back on the stove over mediumlow heat. Stir the mixture in an " 5 " shape so you can scrape the bottom of the pot, and allow it to cook until it reaches $170^{\circ} \mathrm{F}\left(77^{\circ} \mathrm{C}\right) . .^{[4]}$
Check the mixture's temperature.
You can also tell that the base has cooked enough when it is thick enough to cling to the back of your spoon.
5 Strain the mixture over an ice bath and add vanilla. Place a wire mesh strainer over a bowl that's set in a larger bowl filled with ice water. Pour the ice cream base through the strainer and into the smaller bowl to remove any lumps. Next, mix in 1 teaspoon ( 5 ml ) of vanilla and stir well. ${ }^{[5]}$ You can substitute a fresh vanilla bean for the extract if you prefer. Cut the bean in half and scrape the seeds out to mix them into the base.


6 Chill the mixture for a half hour. Once the ice cream base is fully mixed, cover the bowl with a piece of plastic wrap and leave it over the ice bath for 20-30 minutes. Alternatively, place it in the refrigerator, and chill it for 3 hours or overnight. ${ }^{[6]}$

## Mixing the Base with an Electric Ice Cream Maker

Freeze the maker's bowl overnight. The bowl that holds your ice cream base must be fully chilled so the cooling liquid inside it is frozen solid. Place it in your freezer until is completely frozen, which should take 10 to 22 hours. ${ }^{[7]}$
If you're having a problem with the bowl getting freezer burn, wrap it in a plastic bag before putting it in the freezer
Set the bowl in the machine and insert the mixing arm. When the bowl is completely frozen, remove it from the freezer and place it inside the ice cream maker. Next, place the dasher, or mixing arm, in the bowl to ready it for churning. ${ }^{[8]}$
The bowl must be completely frozen. If it isn't, the ice cream base won't freeze fast enough, which will result in ice crystals.
How exactly you reassemble the ice cream maker depends on the brand and how it is constructed. Refer to the manufacturer's instructions, if needed.
3 Turn on the machine and add the chilled base. The ice cream maker should be turned on before you add the base so it begins churning it immediately. Carefully pour the base into the machine, then place the lid on top. ${ }^{[9]}$
4 Allow the ice cream to process according to manufacturer instructions. Consult the manual that comes with your machine to know how long it takes for the ice cream to churn. In most cases, it will need 20 to 30 minutes to reach the proper consistency. ${ }^{[10]}$
If you want to add mix-ins such as nuts, crumbled cookies, and candy pieces to the ice cream, you should also consult your manual. You'll likely be advised to add to them just before the ice cream is finished mixing.

Transfer the ice cream to a freezer safe container and freeze it until solid. When the ice
cream maker is finished churning the ice cream, it will have the consistency of soft serve. If you like that texture, you can eat it right away. Otherwise, spoon it into a freezer-safe container with a lid and freeze it for another 2 to 4 hours. ${ }^{[11]}$
Make sure your container is airtight to prevent the ice cream from becoming freezer burned.
Now you have a container of frozen vanilla icecream: Collect some icecream tubs:
Sort colours/ flavours and Icecream producers into piles.
Count how many of each you have collected.
Create a graph of icecream tubs


Create an icecream shop with the tubs and containers.
Get the students to work out how much each tub will cost.
Label the tubs. e.g 50 cents
Collect some play money and set up the money processes for an ice-cream shop with the students. Let the students to play requesting and responding. Teach them the listening/ speaking process.
Make posters and signs for the shop and start thinking about what flavours the students like and how you might adapt the vanilla ice-cream with bananas or berries or chocolate or colours or flavours... to create different flavours to taste and for sale.

## Exhibition:

Get every student serving icecream to wash their hands WITH soap.
Talk about health and hygiene. Why?
Collect ice-cream cones or cups AND an ice-cream scoop.
Perhaps adapt some store bought vanilla ice-cream with flavours for this.
Advertise across the school...perhaps fund raise for an outing? " Tomorrow's icecream stall"
Set up a stall in the undercover area at morning tea with the students.
Get them to serve and sell what they have made.
Count the money they have raised.
Invite the parents or guardians into the classroom for an ice-cream party to see what their children have learnt.

Assessment: Can each student tell you the process of milk from the cow to the final ice-cream product?
Can they understand the inquiry question?
Who or what made my ice-cream?
Have they collected evidence from the tasks all the way through to demonstrate this understanding?
Where has that been collected?
Be clear about the assessment process in relation to the lesson intentions all the way through the inquiry.

Have great fun with this!!


