Ag Science 1 · Unit 6 · Level 1

Ice Cream: Steps and Key Points

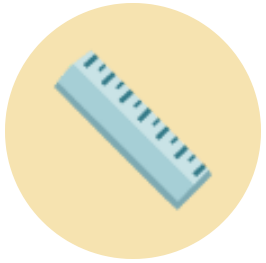


TODAY'S PLAN

- 👥 Jobs
- ⚠️ Safety
- 🌱 Steps
- ✅ Check
- 📝 Reflect

Get ready

Jobs



Measurer

I measure.



Sealer

I close it.



Shaker

I shake.



Cleaner

I clean.

Safety

Be Safe



- Milk allergy? No tasting.
- Use a towel. Cold!
- Wash hands.
- No salt eating.

Steps

Steps 1 of 2



1. 🥣 **Mix** milk and sugar.
2. 🔥 **Heat** it to kill germs.
3. 🧊 **Cool** it down.

Steps

Steps 2 of 2



1. ❄️ **Freeze** and stir in air.
2. 📦 **Pack** it.
3. 🍦 Eat (if no allergy)!

🃏 Check 1 of 2



What do we do first?

Point to the picture!

1️⃣ 📦 Pack

2️⃣ 🥣 Mix

✅ Answer · Card 1 of 2



Mix

First mix the milk and sugar.

🃏 Check 2 of 2



Why heat it?

Point to the picture!

1️⃣ 🦠 Kill germs

2️⃣ ☕ Drink it hot

✅ Answer · Card 2 of 2



Kill germs

Heat kills germs (pasteurize).

Wrap-Up

Clean Up + Reflect



- 🧽 Clean my spot
- 🗑️ Bags in the trash
- 😀 My check sheet