👩‍🏫 Staff Guide · Ice Cream: Steps and Key Points (Level 1)

Ag Science 1 · Unit 6 · goes with the class “Steps of Ice Cream” (10 pts). Level 1 = about 2nd-grade reading. Same activity, same day, same points as the class.

1. The pieces

- **Steps card**: Mr. Torretta's “Steps and Key Points of Making Ice Cream” sheet (steps + key points). 6 steps, one per box. **check with Mr. Torretta**: whether there is a hands-on ice cream lab (and his recipe), plus dairy-allergy rules for tasting
- **Prep sheet**: jobs, tools checklist, safety. Do it the day before or at the start.
- **Slides**: jobs, safety, steps, 2 checks.
- **Reflection**: replaces the written parts.
- **Game**: on the class site.

2. Prompts while they work

- “What do we do first?”
- “Why do we heat it?”
- “Point to the step where air goes in.”

3. Modifications

- 4 picture steps to cut and glue (not 8)
- Point to the step pictures in order
- No tasting needed; full points for the sequence

4. What to grade (10 pts)

- Same 10 points: 4 picture steps in order
- Pointing, saying, or circling counts as a full answer.
- Modified grading only as the IEP allows. Check with the case manager.

5. Ask

- Mr. Driver, Room 113 (SLE).

6. Photo credits (open licenses)

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