🍦 Ice Cream: Steps and Key Points

Ag Science 1 · Unit 6 · Level 2



Name: _____

Mr. Torretta's "Steps and Key Points of Making Ice Cream" sheet (steps + key points) · check with Mr. Torretta.

🧺 If there is a tasting or ice-cream-in-a-bag lab (check with Mr. Torretta)

- ☐ 🥛 **1/2 cup** half-and-half or milk
- ☐ 🍬 **1 Tbsp** sugar
- ☐ 🍦 **1/4 tsp** vanilla
- ☐ 🧊 **3 cups** ice + 1/3 cup rock salt (big bag)

🌱 Steps: check each box when you finish

1. 🥣 **Blend**: Mix cream, milk, sugar, and stabilizer. ☐
2. 🔥 **Pasteurize**: Heat the mix. ☐
3. 🌀 **Homogenize**: Break up the fat. ☐
4. 🧊 **Age (cool)**: Cool the mix to about 40°F for hours. ☐
5. 🍫 **Flavor**: Add vanilla, chocolate, or fruit flavor. ☐
6. ❄️ **Freeze + whip**: Freeze while whipping in air. ☐
7. 🍓 **Mix-ins**: Add fruit, nuts, or candy pieces. ☐
8. 📦 **Package + harden**: Fill cartons and freeze very cold. ☐

🍦 Steps and Key Points of Making Ice Cream

#	Step	What happens	Key point (why)
1	🥣 Blend	Mix cream, milk, sugar, and stabilizer	_____
2	🔥 Pasteurize	Heat the mix	_____
3	🌀 Homogenize	Break up the fat	_____
4	🧊 Age (cool)	Cool the mix to about 40°F for hours	_____
5	🍫 Flavor	Add vanilla, chocolate, or fruit flavor	_____
6	❄️ Freeze + whip	Freeze while whipping in air	_____
7	🍓 Mix-ins	Add fruit, nuts, or candy pieces	_____
8	📦 Package + harden	Fill cartons and freeze very cold	_____

Key point bank: **Added after freezing** **Air = overrun** **Hard, stays fresh** **Kills harmful bacteria** **Measure exactly** **Smooth, creamy texture** **Taste** **Whips better**

💡 *Ice cream is at least 10% milk fat. Air whipped in while freezing is called “overrun.” Premium ice cream has more fat and less air.*