Ag Science 1 · Unit 6 · Level 2

Ice Cream: Steps and Key Points

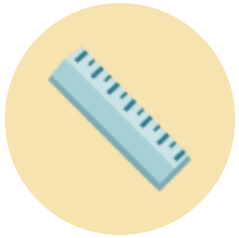


TODAY'S PLAN

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

Get ready

Jobs



Measurer

Measures the milk, sugar, and vanilla.



Sealer

Seals both bags tight.



Shaker

Shakes the bag 5–8 minutes (take turns).



Cleaner

Wipes the table and throws bags away.

Safety

Be Safe



🥛 Dairy allergy or lactose intolerance? Do not taste. You still get full points.

🧤 Rock salt + ice gets very cold. Hold the bag with a towel or gloves.

🧼 Wash hands before touching food.

🧂 Do not eat the rock salt.

Steps

Steps 1 of 2



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.

Steps

Steps 2 of 2



1. 🍫 **Flavor**: Add vanilla, chocolate, or fruit flavor.
2. ❄️ **Freeze + whip**: Freeze while whipping in air.
3. 🍓 **Mix-ins**: Add fruit, nuts, or candy pieces.
4. 📦 **Package + harden**: Fill cartons and freeze very cold.

🃏 Check 1 of 2



Why is the mix pasteurized?

Hold up 1, 2, or 3:

1️⃣ To kill harmful bacteria

2️⃣ To add air

3️⃣ To add flavor

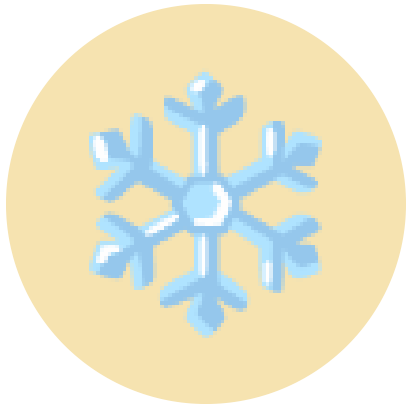
✅ Answer · Card 1 of 2



To kill harmful bacteria

Pasteurizing makes it safe.

🃏 Check 2 of 2



Air whipped into ice cream is called…

Hold up 1, 2, or 3:

1️⃣ Homogenize

2️⃣ Butterfat

3️⃣ Overrun

✅ Answer · Card 2 of 2



Overrun

Overrun = added air.

Wrap-Up

Clean Up + Reflect



- 🧽 Clean up
- 📝 Finish the key points table
- 📝 Fill in the reflection