🍦 Ice Cream: Steps and Key Points · Reflection

Ag Science 1 · Unit 6 · Level 2



Name: _____

📸 My photos / proof

☐ Steps table done ☐ Lab (if any) ☐ Clean station

✅ Skills I used today (check all you did)

☐ 🔢 I put all 8 steps in order

☐ 🔑 I matched each step to its key point

☐ 🤝 I did my role

☐ 🧼 I followed the safety rules

⭐ Which step surprised you? Why?

1. _____
2. _____

Ideas: **pasteurize** **aging** **overrun** **hardening**

🔧 Why does ice cream need to be pasteurized?

1. _____
2. _____

Ideas: **kill bacteria** **safe to eat**