ICE CREAM

ACTIVITY BOOK



This book belongs to:

Q: WHAT IS ICE CREAM?

THERE ARE 3 CATEGORIES OF INGREDIENTS:



▲ lce cream is a frozen blend of a sweetened cream mixture, or milk, with added flavorings.

LET'S MAKE ICE CREAM!

Fill in the blanks.

	1.			the	base
--	----	--	--	-----	------

Combine milk, sweeteners, stabilizers, and emulsifiers.

2. the base

This is also known as pasteurizing and it kills bacteria.

3. the base

This is also called homogenizing.

4. Add &

After adding your favorite flavor, the mixture should be churned in a special freezer

FLAVORS HEAT FREEZE SMOOTH PREPARE

Vocabulary



EMULSIFIER: keeps the ingredients mixed

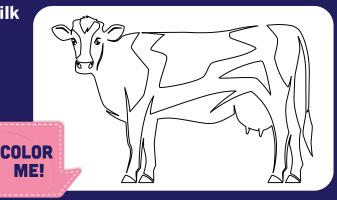


PASTEURIZE: to heat something to a high temperature to kill bacteria

FROM COWS TO

Milk has many different uses. Some of the most popular ways are below!

- 1. Drinking Milk
- 2. Ice Cream
- 3. Cheese
- 4. Butter



About 9% of dairy milk produced in the United States goes toward making ice cream!

ICE CREAM SHAPES

Use the code to color the ice cream cone shapes.

Color the

Color the

Color the

Color the

Color the

RED



PURPLE

BLUE

BROWN

GREEN











ICE CREAM SOCIAL

Pick 6 classmates and ask what their favorite ice cream flavor is!

1

S

favorite flavor is

favorite flavor is

S

favorite flavor is

S

favorite flavor is

favorite flavor is

favorite flavor is

S

favorite flavor is

Which is the most popular flavor in your class?











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