

# AFTER SCHOOL CLUB



AGES 6-12  
@ 5:00 PM

## MAKE IT! - ENGINEERING ICE CREAM

### INTRODUCTION

Beat the heat this month by creating your own ice cream concoctions! Experiment with different flavors and textures to find that sweet spot, and learn about process engineering. Note: there will be a dairy-free option for those who need it.



### Subjects:

- Process Engineering
- Chemistry

### Standards:

- 4 PS 3-2
- 5 PS 1-4

[nextgenscience.org](http://nextgenscience.org)

### Maker

### Capacities:

- Explore Inner Workings
- Envision

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### Key Terms

- Ratios
- Measurements
- Reactions

### WHAT WE'LL BE USING:

- Dairy Cream
- Fruit Juice
- Sugar
- Flavor Extracts
- Food Coloring
- Salt & Ice

### How does my dessert get its taste?

Have you ever wondered how your ice cream can taste like vanilla without actually having any vanilla beans in it? It turns out there's a lot of different ways to turn your fruits into flavors! It can be as easy as juicing or pressing your food, or letting your base steep in alcohol or oil. Some are even synthesized in a lab when it's too expensive to purchase the fruits or they are out of season.