## Ice cream tactory

## Summary

Age category<br>6-8 years<br>Topic<br>Geometry<br>Measurement<br>Numbers \& operations<br>Total duration<br>600 minutes

Students create their own ice cream.

## Problem(s) to be tackled

How can we produce a healthy ice cream?

## Real context

## Real-world motivation

Many of the nice things that we eat are full of sugar that is unhealthy for us humans. Let us create a healthy ice cream of natural ingredients that both tastes good and is good for us. Can you help us create a healthy ice cream?

## Goals

## Skills

- Formulate and solve problems (M)
- Choose and use appropriate mathematical methods in order to solve a problem (M)
- Mathematical skills such as measurement (M)
- Identify and work out proposals for solutions (T, E)
- Create an ice cream (T, E)
- Geometric shapes/forms (M)
- investigate scientific concepts and test their own formulated hypotheses (S)


## Knowledge

## Mathematics

- Measurement
- quantitative comparison
- Volume
- Mathematical concepts such as quantity, weight, volume


## Science

- Learning some characteristics of water: water cycle, surface tension
- Health in relation to food
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- senses, taste, colour


## Methodology

| Part | Description | Timing |
| :---: | :---: | :---: |
| 1 | Introduction <br> The teacher introduces the activity: A hot day... It would be nice to have a delicious ice cream! Can we make our own? <br> What is ice cream made of? <br> The key ingredient of ice cream is 'water'. <br> Ask the students... 'Is water important?' and 'Why is water important?' <br> Have the students write it down as a mind map. Discuss their answers. | $60^{\prime}$ |
| 2 | The water cycle <br> This step and the next steps are about the specific properties of water like the water cycle and surface tension. <br> As a teacher you can choose to skip immediately to step 9 and 10, in which inquiry, design, optimizition go hand in hand while creating ice cream. <br> This step is about the water cycle. Let the students draw the water cycle. <br> Watch a video about the water cycle. | $60^{\prime}$ |
| 3 | Experiment: the water cycle <br> Together with the children you can do the experiment about the water cycle. (see downloads, experiment 1). <br> Use the correct terminology for the phases (melting, condensation, evaporation) | $60^{\prime}$ |
| 4 | Experiment: surface tension <br> Children experience the concept of surface tension. (see downloads, experiment 2) | $60^{\prime}$ |
| 5 | Poster about the water cycle <br> Art/picture: Draw the water cycle and write down the facts. | $60^{\prime}$ |
| 6 | The phases of water <br> The three phases of water. Introduction about the phases of water. Retell. | $60^{\prime}$ |
| 7 | Experiment about the three phases of water <br> Worksheet: Experiment; The three phases of water; gas, liquid and solid. | $60^{\prime}$ |

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| 8 | How to measure? |  |
| :---: | :--- | :---: |
| Lesson about volume and how to weigh and measure. | $60^{\prime}$ |  |
| 9 | Ingrediënts for ice cream <br> Lesson about ingredients: vitamins, nutrients in certain foodstuffs and the fruits and berries that will be <br> used when making the ice cream. Discussion about healthy eating habits, fructose versus added sugar <br> and being sugar smart. | $60^{\prime}$ |
| 10 | Making Ice cream <br> Worksheet: We produce our own ice cream by using all the knowledge we have learned. We repeat the <br> concepts in mathematics, science and technology. We produce sugar smart ice cream with only fructose <br> and use water and watermelon as a base. | $6 \mathbf{V}^{\prime}$ |

## Organization

## Materials

Worksheet for students, movies, ice cream sticks, measuring cup, kitchen scales, plate, baking paper.

## Grouping

Students will work in different group configurations (3, 4 or 5 in each group, depending on the size of the class) during this activity. When creating the ice cream, students will work in their Groups.

## Coaching

## Useful questions

- How can we make ice cream?
- Which ingredients are there in ice cream?
- What are the 3 forms in which water can appear?
- How do we call the transition from gas to liquid, from liquid to solid, from solid to liquid, ... ?
- Which ingredients are you going to use in your ice cream?
- What can you do to improve the taste of your ice cream? (change one thing at a time = fair inquiry)


## Adaptations (abilities of age group, within the group, etc.)

Students will work based on their abilities, level-adjusted.

## Assessment

## Teacher's assessment

The assessment will take place in a formative way during the course of the activity.

## Student's assessment

Student questionnaire before and after.

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## Tips and tricks

Geometric shapes: We look at 2D and 3D shapes and compare. The children practise the ability to reflect and reason. Draw the shapes by using a ruler.
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