

ICE CREAM 101



A Great Big Story

Instructions: Watch a short video about ice cream. Finish the activities.

Before

Discuss

1. My favorite ice cream flavor is _____.
2. Ice cream is made out of _____.
3. In this video we'll learn _____.



While

1. Bob Roberts _____ ice cream courses.
2. Ice cream has been a university course for over _____ years.
3. Ice cream is not natural. It is a _____ food.
4. Penn State Creamery is on the _____ of ice cream technology.
5. Bob and colleagues spend time figure out how to _____.
6. Bob is not an ice cream _____ ist.
7. Bob is the _____ on ice cream.

AFTER

vocabulary

- | | |
|---------------|-------------------|
| 1. reason | 1. taste |
| 2. herd | 2. happening |
| 3. professor | 3. teacher |
| 4. authority | 4. logical, true |
| 5. formulated | 5. first, leader |
| 6. course | 6. made, designed |
| 7. forefront | 7. class |
| 8. flavor | 8. of cows |
| 9. make sense | 9. cause |
| 10. occurring | 10. expert |

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1. My favorite ice cream flavor is _____.
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While

1. Bob Roberts _____ teaches _____ ice cream courses.
2. Ice cream has been a university course for over 125 years.
3. Ice cream is not natural. It is a _____ formulated _____ food.
4. Penn State Creamery is on the forefront of ice cream technology.
5. Bob and colleagues spend time figure out how to make ice cream better
6. Bob is not an ice cream _____ pur _____ ist.
7. Bob is the _____ authority _____ on ice cream.

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Americans, we love ice cream. Each person eats about 24 quarts of it per year. And that's for one big reason.

It tastes amazing. But, someone had to teach Ben and Jerry's how to do it. Turns out, that guy, he works at Penn State.

This is Dr. Bob Roberts. Hold on. Okay. This is Dr. Bob Roberts. He teaches ice cream courses at Penn State. I do.

I have two courses. Ice cream short course and ice cream 101. Side note, these are the type of books ice cream professors read.

Okay, back to the story. Part of the reason that ice cream is so good in the U.S. is that we've been teaching ice cream for 125 years. And Bob, he's been teaching at Penn State for 25 of those.

And he's had some pretty famous students. Companies like Unilever, Nestle, Breyers, Ben and Jerry's. You name the company, they've sent people here.

That's because the Penn State Creamery is on the forefront of ice cream technology. Ice cream is a formulated food. There is no naturally occurring ice cream.

You have to put the ingredients together and process it to make ice cream. Bob and his department, they spend their time figuring out how to make ice cream even better. When we look at studying ice cream, we study ice cream from cow to the cone.

So we look at what happens on the farm, what happens with the milk. Wait, there's a farm? We have a herd of about 250 or so milking Holsteins, and yes, they are on campus. So yeah, he knows ice cream.

But he says that he's not an ice cream purist. I'm not sure what an ice cream purist is. But I wouldn't eat frozen yogurt if I had the opportunity to eat ice cream.

Yeah, well, that does make sense considering he is the authority on ice cream. Bob, what's your favorite flavor? Mmm, dulce de leche. Ooh, yeah.