**Lesson – Making Ice Cream** This lesson focuses on both **chemical and physical changes**.

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| First, a non-reversible chemical change occurs as students add sugar and vanilla to the milk. | Third… Science never tasted so good! | Second, a reversible physical change occurs as the students turn the liquid into a semi-solid. |
| **Materials:** Milk, sugar, vanilla, small Ziploc bags, large Ziploc bags, ice, salt… <https://www.sciencebuddies.org/stem-activities/ice-cream-bag#materials> |  | Making Ice Cream instructions: <https://www.sciencebuddies.org/stem-activities/ice-cream-bag#instructions> |

**Procedure:**

\* Remind students to be thinking about both chemical and physical changes to matter and the reversible and non-reversible properties of each of those.

\* Once the students have completed the instructions have them EAT their ice cream while discussing the chemical and physical properties that they manipulated.

\* Use the diagram on the other following to help better define a Physical and Chemical change. Think about what happened in this “Ice Cream Experiment”. (FI students may wish to write their answers in French)

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| Definition /Définition : | Characteristics / Caractéristiques : |  Definition /Définition : | Characteristics / Caractéristiques : |
| Examples / Exemples : | Counterexamples/Non-exemples: | Examples / Exemples : | Counterexamples/Non-exemples: |

Note: For more information about the chemical aspects of ice cream please see the following video: <https://www.youtube.com/watch?v=-rlapUkWCSM>