



EDUCATION
PROGRAMS

Educators:

We invite you to join us for the in-Museum program:

Human Powered Ice Cream Making

Western Development Museum -
Yorkton

September - June



Curriculum Connections

Social Studies DR1.1:

Relate family events and stories of the recent or distant past to the student's place in present day family life.

Social Studies DR2.2:

Analyze the influence of the natural environment on the local community.

Social Studies RW3.2:

Evaluate the ways in which technologies have impacted daily life.

Social Studies RW4.1:

Analyze the strategies Saskatchewan people have developed to meet the challenges presented by the natural environment.

Social Studies DR5.2:

Assess the impact of the environment on the lives of people living in Canada.

Social Studies DR6.1:

Analyze the impact of the diversity of natural environments on the ways of life in Canada and a selection of countries bordering the Atlantic Ocean.

Science MS7.1:

Distinguish between pure substances and mixtures (mechanical mixtures and solutions) using the particle model of matter

Pre-Kindergarten - Grade 12 students will learn what ice cream is made of and how it was made before electricity was widely available. Students will learn the process of acquiring and processing all the ingredients needed, from milking a cow and separating the cream, to purchasing imported vanilla. Then, using a c.1910 ice cream freezer and human power, they will make their own ice cream to taste.

As a result of this hands-on ice cream making activity, participants will:

- Recognize and appreciate the effort (and science) that goes into producing food, particularly ice cream, in the past and today.
- Explore how food preparation and storage processes have changed over time and the impact this has had on daily life. Understand that pre-electricity, keeping food cold was a challenge, especially in Saskatchewan's hot summers, and how settlers met that need.
- Understand the ingredients that go into ice cream, how the ingredients all come together and the overall process of making ice cream.
- Investigate properties of ice cream and discuss its transformation from liquid to solid inside the ice cream freezer.



Program Availability: This program is available for scheduled bookings from September - June.

Program Time: This demonstration must be booked in conjunction with a self-guided visit and will be scheduled at the start of that visit's timeslot.

Program Length: The structured Museum-led component of this demonstration program is approximately 45 minutes in length. This is followed by a self-guided scavenger hunt activity to explore the galleries and takes approximately one hour to complete. A chaperone supervised visit of the Museum galleries must be booked in conjunction with the demonstration. Groups are encouraged to plan their departure time for at least one hour after the demonstration so they have time to visit the galleries.

Program Cost: \$3.50 per student + \$30 ice cream demo add-on (up to 30 students)

Chaperone Ratios: Groups are expected to provide chaperones (including teachers) at a ratio of 1 adult per 5 students. Chaperones are admitted free of charge. Support staff and chaperones for students with significant needs are allowed at a 1:1 ratio at no charge. Admission for additional adults beyond the required number is \$12 each.

Visiting with multiple classes: It is possible for two classes (up to 30 students) from the same school to participate in this program together. Both classes may book together, but must indicate the name and contact information of all educators that will be attending on their joint booking.

How To Book: Visit our booking sheet at
https://wdm.ca/for_teachers/ice-cream-making-yorkton/

For More Information: Contact us at yorkton.ed@wdm.ca or 306-783-8361.