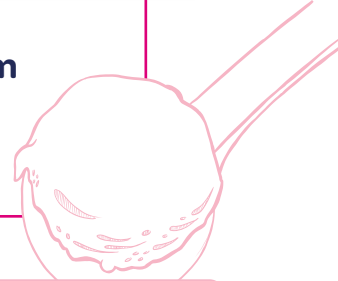


Investigate how air impacts the scoopability of ice cream

Look carefully at the two samples of frozen cream – only one thing is different.
Can you work out which would be more scoopable?



Observe

What do you notice about each cream sample?

Weigh each sample

Sample 1 weight (g):

Sample 2 weight (g):

Cut each sample in half.
What do you notice?

Use these words to help:
soft, hard, lots of holes,
completely solid.

Think

What do you think this means?

The sample that weighed more/
less (circle one) has more air.

We think this because...

What do your other observations
tell you about air?

Reflect

Which sample would be
the most scoopable?

Sample 1

Sample 2

Why?

The science: Lots of air bubbles create a softer, lighter texture. This makes ice cream more scoopable.