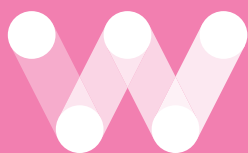


I wonder what makes ice cream yum?



Wonder
Project

Ice Cream
Challenge

The Wonder Project is the industry-led, free programme for schools, designed to inspire young Kiwis with science, technology, engineering and maths (STEM).

In Aotearoa, there's a huge skills shortfall in STEM. We simply don't have enough young people pursuing careers in these fields. STEM jobs pay well, are secure – and you don't always have to go to university. The Wonder Project aims to change this shortfall by showing young Kiwis they can achieve anything.

The Wonder Project offers a series of project-based hands-on programmes that knit seamlessly into the New Zealand school curriculum. They're designed to spark wonder and awe in young Kiwis from Year 5–13 and get them excited about a future STEM career.




**Engineering
New Zealand**
Te Ao Rangahau

NOURISHED BY



Ice Cream Challenge

Let's chill! Ākongā experiment with flavour, texture, and techniques, using dairy or alternative ingredients to create their own sweet treat.

Your child's school has registered to take part in the Ice Cream Challenge this year. Over Term 3 they'll explore states of matter, food composition and discover the science behind ice cream innovation.

What your child will learn

Your child may bring home some weird and wonderful new kupu and concepts – so it's good for you to be familiar with them too!

States of matter

Matter is anything that you can touch, hold or that takes up space. It can exist in three states:

- Solid
- Liquid
- Gas

All ingredients in ice cream are "matter". When ice cream is made, these ingredients change state – like liquids freezing into solid ice crystals.

Scientific inquiry process

They'll learn how to think like a scientist, using the scientific inquiry process:

1. Ask
2. Predict
3. Test
4. Explain

What you can do to help

- Ask about their ice cream experiments
- Talk about new kupu and concepts they're learning
- Ignite curiosity with some simple experiments at home
- Add another book to your reading list with *The Awesome A-Z Of How Stuff Works* – order from shop.wonderproject.nz

Ice cream ingredients

There are 5 types of ice cream ingredients. Each one has different properties that impact how "yum" ice cream is:

- **Ice:** when ice crystals are small and even, ice cream is creamier.
- **Fat:** fat coats ice crystals as they form, preventing them from getting big.
- **Sugar:** sugar lowers the freezing temperature of ice cream to keep it soft and scoopable.
- **Air:** air is added into ice cream when it's churned or whipped to make it light and scoopable.
- **Flavour:** flavours take ice cream to the next level. Our five senses all work as a team to experience flavour.

Ignite your wonder today at wonderproject.nz

   @WonderProjectNZ

