



Wonder  
Project

Ice Cream  
Challenge

# Ākonga reflection template



Engineering  
New Zealand  
Te Ao Rangahau

## Guidance for kaiako

This reflection template provides opportunities for ākonga to think about their mahi, celebrate their successes, and identify opportunities for improvement throughout the Ice Cream Challenge.

It can be used digitally or printed for ākonga to complete after each module. Individual questions or prompts can also be used as discussion starters or evidence of learning. Responses are intentionally flexible.

Ākonga may choose to:

- write
- draw or annotate diagrams
- include photographs
- create labelled sketches
- record audio or video reflections



# Module 1: Scoop Reflections



**What do you know about ice cream already?**

**Why do you think the three ice cream goals are important – creamy, scoopable and flavourful?**

**What are the four stages of the scientific inquiry process?**

**Why do germs matter when you're making ice cream?**

## Module 2: Chill Reflections



**What are the three states of matter and why are they important when making ice cream?**

**What did you notice about ice crystals and how they change ice cream?**

**How did fat change the creaminess of your ice cream?**

**What did you learn from making ice cream in a bag?**

## Module 3: Whip Reflections



**What is scoopable ice cream and why is it important?**

**How did sugar change how scoopable your ice cream was?**

**How did air change how scoopable your ice cream was?**

**What did you learn from making ice cream on a cold plate?**

## Module 4: Sense Reflections



**Which sense has the most impact on flavour? Why?**

**Which sense has the least impact on flavour? Why?**

**Did anything surprise you about how your 5 senses impact flavour?**

**What did you learn from the sensory detective activity?**

## Module 5: Taste Reflections



**Why is condensed milk a helpful ice cream ingredient?**

**What do you remember about the five basic tastes?**

**What do you remember about flavour matches?**

**What are some flavours that match well?**

## Module 6: Yum!

### Reflections



**What made your ice cream creamy, scoopable, and flavourful?**

**What are you most proud of?**

**What would you do differently next time?**

**What is the most important thing you learned about making ice cream?**