



4-H Dairy Foods Unit II Ice Cream Project – Greentop

400. E-52 (R-18)



Ice Cream in a bag



A cow gives enough milk to make two gallons of ice cream each day which equals 730 gallons of ice cream every year

The 4-H Dairy Foods II project is designed to further the 4-Her's experience with dairy by introducing them to the discovery of ice cream and its place in a healthy diet. This project is appropriate for 4-H members who have completed Baking I and II and Dairy I.

What 4-H members will learn:

- The importance of dairy products in a healthy diet and ice cream's place in My Pyramid.
- How to read and understand information on ice cream labels.
- Compare cost, taste and nutritional values of different ice creams.
- Make homemade ice cream.
- Judge ice cream products according to standards.

Steps to complete the project:

- Complete the Comparison Chart on page 5.
- Using the chart to compare cost per serving.
- Compare taste and nutritional values.
- Make homemade ice cream and recipes using ice cream.
- Make granola cookies.
- Complete project record form.
- List group meetings you attended to work on this project.
- List other activities such as exhibits, demonstrations and tours you participated in.

Resources:

- Dairy Foods II – Ice Cream Project Book – 100.E-52
- Foods Record Sheet 300.A-20 (R-18)

Citizenship and Leadership Activities:

- Help with National Dairy Month (June).
- Help with Agricultural Field Days
- Prepare milk recipes and serve at community functions.
- Help younger members with projects.
- Lead a project meeting
- Contact a Dairy Industry for donor support of 4-H activities.
- Demonstration and talk ideas:
 - Where milk products fit in on MyPyramid,
 - Dairy drinks,
 - Dairy cows or dairy goats,
 - Family dairy heirlooms,
 - Visit and report on a New Mexico dairy.
- Enter a complete Dairy II Project Book.
- Enter presentations or public speaking contests.
- Participate in Favorite Foods contest at county, district, and state contests.
- Participate in Home Ec. Bowl team competition.

O'Loughlin, 2009