

SWEET SCIENCE

Students will read about Maya Warren who creates new ice-cream flavors. Then students will practice one aspect of being an ice-cream scientist by scaling up an ice-cream recipe.

your job magazine

SWEET SCIENCE

Maya Warren's job as an ice-cream scientist has taken her all over the world in search of new flavors.

After graduating from Minnesota's Carlson College and earning a PhD in food science from the University of Wisconsin, Maya Warren became an ice-cream scientist. Warren has produced dozens of new ice-cream flavors. She makes about 100 ice-cream flavors a year.

You were the head of research and development at UNILEVER & HEINZ.

After graduating from Minnesota's Carlson College and earning a PhD in food science from the University of Wisconsin, Maya Warren became an ice-cream scientist. Warren has produced dozens of new ice-cream flavors. She makes about 100 ice-cream flavors a year.

What was your first job in ice cream?

My first job out of graduate school was at Cold Stone Creamery, an ice-cream company. I did a lot of research and development on the international side. They took me to places such as India, Vietnam, Brazil, and Egypt. I would go to other countries and try to find new flavors.

What was a day at work like?

I created ice-cream flavors. I did a lot of computer work. I'd start with a formula and experiment. Then, I'd have to make the ice cream. It was a lot of fun. I'd get to taste the ice cream and see if it was good. I'd also have to make sure the ice cream was safe to eat.

Did you like learning about what it takes to be an ice-cream scientist?

Yes, I did. I loved learning about the science of ice cream. I also loved learning about the different cultures and flavors of ice cream from around the world.

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Common Core State Standards

- CCSS.ELA-LITERACY.CCRA.RI.1
- CCSS.ELA-LITERACY.CCRA.RI.3
- CCSS.ELA-LITERACY.CCRA.SL.1

Materials

Class set of “Sweet Science”; access to Kahoot! quiz; “Ice-Cream Calculations” worksheet; ice-cream ingredients (optional)

INTRODUCTION

Start the lesson by telling students they’ll be reading about an ice-cream scientist. Ask them what they think someone in that career does, and what skills it might require. Then you can test their ice-cream knowledge with this month’s Kahoot! quiz at ti.me/icecreamKahoot.



DISCUSSION QUESTIONS

- How does Maya Warren create new ice-cream flavors?
- What skills might be needed to be an ice-cream scientist?
- How do the photos help the reader better understand the information in the article?
- Do you think you would enjoy being an ice-cream scientist? Why or why not?

CLOSING

Point out that after Warren creates a mix she likes, her formulas are scaled up. Give students the worksheet “Ice-Cream Calculations,” which can be found at ti.me/YHJicecream, and tell them they’ll be practicing that skill. Read through the recipe for ice cream in a bag. Then have students calculate how much of each ingredient would be needed if you made enough ice cream for the whole class. If possible, allow students to try creating this recipe in class. End with a class discussion. Talk about what would happen if a measurement was not scaled up correctly. Then have students share what knowledge they needed for this task (e.g. how to multiply whole numbers and fractions) and what skills or traits it took (e.g. it may have taken patience to double check calculations).