

The sweet truth about ice cream!

Class: Middle school/high school

Level: Pre- intermediate/ intermediate.

Time : 45 minutes

Aims:

- To learn about ice cream flavor, calorific index
- To learn how ice cream is produced
- To learn about food additives
- To learn about shellac in candy production
- To learn about Jamie Oliver healthy food campaign
- To look for specific information on the internet
- To read for specific information
- To transfer the information.
- To use web pages
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CLIL: chemistry , biology

Materials : included photocopies, access to the internet and personal computer, speakers.

STAGE	AIMS	PROCEDURE	CLASSROOM LANGUAGE	TIME	MATERIALS
Introduction	To start the lesson	Check the register /check homework		1 min/ 6 min	
Warm – up activity	To provide students with introduction to the topic	Ask the students about their favourite ice cream, Get the ideas for flavors and ask the students to browse the official Ben and Jerry website.	Do you like ice cream ? What is your favourite flavor? Do you like it in a cone ? How many scoops do you normally order? Have a look at Ben and Jerry's website and see the many flavours of ice cream: http://www.benjerry.com/flavors	7 min	
The main part of the lesson	To learn facts about ice cream	Ask the students to work individually, go online and do the quiz about ice cream . Check the reactions as a class. Are they surprised by anything?	Now go to http://www.webmd.com/food-recipes/rm-quiz-ice-cream-facts and do the ice-cream test. Are you surprised by any of what you have learnt?	7 min	Worksheet 1 Internet
	To watch a film, check the understanding	Ask the students to watch a film about ice cream production process. Ask if the students have any questions regarding the film.	Watch a short film how ice cream is made : http://www.youtube.com/watch?v=Uh81EfrAZt4	7 min	
	To learn	Ask the students what	Can you think of the reasons	5 min	

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	about additives in our food	<p>they know about additives in our food. Write their ideas on the board.</p> <p>Ask the students if they know Jamie Oliver. Explain about his actions like school dinners or cooking lessons in schools.</p> <p>Ask the students to watch a film about additives in sweets.</p>	<p>they are they added to our food? Do you think any of them are added to ice cream and candy ?</p> <p>Watch a film by Jamie Oliver, a British chef who wants to educate young people about the food they eat: http://www.youtube.com/watch?v=vrSdPWV5Tjo&feature=kp </p>	10 min	
Wrap- up	To summarise the lesson	Stressing out the natural and healthy side of the task ask the students to come up with their own ice cream flavor.	Students' own answers	5 min	

Sources:

<http://www.benjerry.com/flavors> .

<http://www.webmd.com/food-recipes/rm-quiz-ice-cream-facts>

<http://www.youtube.com/watch?v=Uh81EfrAZt4>

<http://www.youtube.com/watch?v=vrSdPWV5Tjo&feature=kp>