Hands-on Learning Experiences



The lowa State University Creamery provides hands-on learning experiences for university students in ice cream creation and dairy product production. Being among the few university dairy food science programs in the country that produces and sells its own dairy food products, its staff consists of majority students.

Students are taught the proper methods of ice cream creation while they work to gain more experience to prepare them for the outside world. Hands-on learning experiences like these really benefit students that are in the food science program. Working at the ISU Creamery provides the students with the necessary knowledge to work in similar industries in the future.

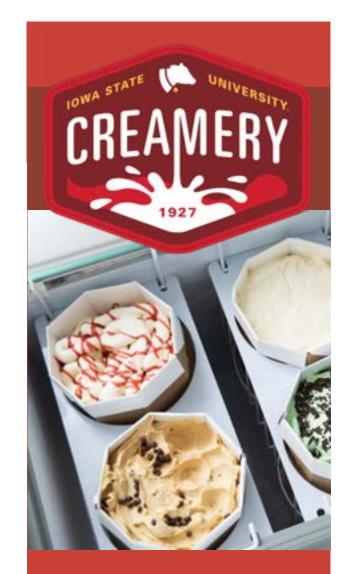




"We need to educate students with hands-on learning experiences to ensure students can get good-paying jobs in dairy."

- Dr. Stephanie Clark





A Taste of lowa State



"The ISU Creamery is such a valuable asset to our institution because students get that hands-on experience, preparing them for jobs in the industry."

– Dr. Stephanie Clark



The Iowa State Uni

Dairy products are processed and made from scratch by students in the first floor Food Science Building. Students also manage the ISU Creamery store at the second floor of the building where they sell all the products made in the lab.

Bailey Hauge, one of the students from New Virginia, Iowa working in the production of ice cream provide positive feedback about her time working there.

"I believe that learning how to operate these machines will help me in the future. There is science behind these machines and why you have to do things a certain way," said Bailey.

ISU Creamery Curbside Pickup

 Pickup your favorite flavors of ice cream quarts and 8 ounce cups, and aged Cheddar cheese on the east side of the Food Sciences Building, in the semi-circle drive.

versity Creamery



Purchasing ice cream at the store would really help support the students in the Food Science Program.

Information on prices, location and time can be found on creamery.iastate. edu.

 Email your orders to creamery@iastate.edu by noon on Dec. 21, and Jan. 6.