

A HANDS-ON LEARNING EXPERIENCE AT ISU CREAMERY

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FOOD SCIENCE STUDENTS SELL ICE CREAM MADE FROM SCRATCH

Bailey Hauge, from New Virginia, Iowa is a student working in the production of ice cream and cheese. Working in the Iowa State University Creamery, she has benefited a lot from the hands-on learning experiences that the Food Science Program provides.



Students learning ice cream production methods at the Food Science Building at Iowa State University - *Ryan Riley*

The ISU Creamery

The ISU Creamery provides hands-on learning experiences for Food Science 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, the majority of its staff consists of students.

Dr. Stephanie Clark, the director of ISU Creamery, shares that working there would be a great learning experience for university students.

"We need to educate students with hands-on learning experiences to ensure students can get good-paying jobs in dairy. Otherwise, it will keep going to students who have graduated from schools where they're getting hands-on experience. So that's why 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. Clark said.



Students working in cheese production

-Ryan Riley



Students learning food safety measures at the Food Science Building at Iowa State University *-Ryan Riley*

Students in ISU Creamery

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 is a student working in the production of ice cream and cheese. She provided positive feedback about her time working there.

"I would encourage people to really look into working here because it has taught me so much," Bailey said.



Student at the ISU Creamery store on the second floor of the Food Science Building

-Ryan Riley

Bailey is one of the many students in the food science program who has been taught the proper methods of dairy food production and food safety precautions.

"There are two main machines that we used when we are making ice cream. The first one being the pasteurizer where we mix all of our wet and dry ingredients to be pasteurized. The other main machine we use is the soft-serve ice cream machine. This is when we add the ice cream mix that have from the pasteurizer from the day before. We add flavorings and colorings to the mix and then we pour it into the machine. After the ice cream is frozen and put into the containers that is when we add the

other ‘ingredients’ to the ice cream. Some examples of those ingredients are fudge and strawberry squirrels, brownies, chocolate chips, cookie dough, and many other ones,” Bailey said.



Student cashier at the ISU Creamery store -*Ryan Riley*

Hands-on learning experiences like these really benefit students who 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.

"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," Bailey said.

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.