

Fact Sheet Strategic Framework Assignment

Strategic content: Be innovative in producing various forms of dairy-based products. My story would be mainly focused on ice cream production. The steps in ice cream creation, the machinery used, how many people they require to produce the ice cream.

Target Publics : Students or faculty and staff that are interested in learning about how the ice cream is made

Facts : Location, hours, price, website, payment option

Call to Action : Come buy ice cream at ISU Creamery to support students

- The ISU Creamery is located in: 2953 Food Sciences Bldg, Iowa State University, 536 Farm House Ln Rd, Ames, IA 50011

- Hours:

Thursday	noon - 4:30 p.m.
Friday	noon - 4:30 p.m.
Saturday	1 - 5 p.m.
Sunday	Closed
Monday	noon - 4:30 p.m.
Tuesday	noon - 4:30 p.m.
Wednesday	Closed

Key Messages : Key message 1: Ice cream at ISU Creamery is student made.

- Students produce and manage ice cream production . Ice cream is made by students for the students
- Students are in charge of operating all the machines that are required to process and produce the ice cream.

Key message 2: Dairy products are processed at the Food Sciences Building to produce ice cream

- The students use on-location machines to produce all their ice cream.
- The students keep the machines sanitized and clean according to FDA standards. This is to ensure the ice cream produced is safe and tasty.
- The Food Science Program at ISU is one of the only food science programs in the country that produce and sell its own ice cream.



IOWA STATE UNIVERSITY CREAMERY FACT SHEET

(As of Dec. 7,2021)

Organization Info

Iowa State University Creamery

2953 Food Sciences Bldg, Iowa State University, 536 Farm House Ln Rd, Ames, IA 50011

515-294-3612

www.creamery.iastate.edu

For more questions contact

Sarah Canova

515-294-6555

scanova@iastate.edu

About

- The Iowa State University Creamery is among the few university dairy food science programs in the country that produces and sells dairy food products.
- Its experiential learning fully prepares dairy food science students for the most skilled positions in the fast-paced and competitive dairy processing industry.
- Students are taught proper procedures to use ice cream and dairy processing machines. Unique flavoring is added and mixed with the dairy products prepared in the Food Science building to make all the unique ice cream products for customers.

Ice cream made from Iowa State University students.

- Production and management of the ice cream is operated by students. Ice cream is made by students for the students.
- Students are in charge of operating all the machines that are required to process and produce the ice cream.

- Students undergo proper training and experimental learning procedures to ensure top quality ice cream is made.

Dairy products are processed at the Food Sciences Building to produce ice cream.

- The students use on-location machines to produce all their ice cream.
- Pasteurization machines, ice cream mixers and more are all manned by students.
- The students keep the machines sanitized and clean according to FDA standards. This is to ensure the ice cream produced is safe and tasty.

Come buy ice cream at the ISU Creamery to support students:

- The ISU Creamery is located in: 2953 Food Sciences Bldg, Iowa State University, 536 Farm House Ln Rd, Ames, IA 50011

- Hours:

Thursday	noon - 4:30 p.m.
Friday	noon - 4:30 p.m.
Saturday	1:00 p.m. - 5:00 p.m.
Sunday	Closed
Monday	noon - 4:30 p.m.
Tuesday	noon - 4:30 p.m.
Wednesday	Closed

- Price:

Single scoop: \$3

Double scoop: \$4

Triple scoop: \$5

8 ounce cup: \$5.50

32 ounce carton: \$12

- Payment methods

The ISU Creamery Store accepts:

- **credit/debit cards**
- **cash**
- **Apple/Google/Samsung Pay.**

CyCash and Dining Dollars aren't accepted.