



DRAFT FOR IMMEDIATE RELEASE

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Hands-on Working Experience Opportunities at ISU Creamery is Available for Iowa State Students

Ames, Iowa – The Iowa 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. Dr. Stephanie Clark, the director of ISU Creamery, shares that working at the ISU Creamery is 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," said Dr. Clark.

According to Dr. Clark, 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. The students that work at the ISU Creamery provide positive feedback about their 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 Hauge, a student from New Virginia, Iowa, working in the production of ice cream. "I would encourage people to really look into working here because it has taught me so much".

About Department of Food Science and Human Nutrition

The Department of Food Science and Human Nutrition (FSHN) at Iowa State University is jointly administered by the Colleges of Agriculture and Life Sciences and Human Science.

FSHN combines the study of practical application of food sciences and technology with human nutrition in preparation for a variety of fields including: the culinary sciences, dietetics, nutrition, food industries and diet and exercise.

About ISU Creamery

The Iowa State University Creamery (link to: <https://www.creamery.iastate.edu/>) 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. 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

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