Ready to embark on a sweet adventure of learning?





Scoops of Science & Fun

An Ice Cream Making Field Trip

3 hours experience

Does your class crave a field trip that's both fun and educational? Look no further than Cones NJ. We are not your average ice cream shop; we're artisans who handcraft delicious treats using fresh, high-quality ingredients.

Leaning Objectives

Science: Students will explore the science behind freezing, the states of matter (solid, liquid, and the role of ingredients in creating different textures.

Math: Through hands-on- activities, students will practice measuring ingredients, following recipes with fractions, and calculating portions.

We'll delve into the global inspiration behind ice cream flavors, exploring the cultural dessert. Students can even designing their own unique ice cream concoctions. **NEW JERSEY**

Become Ice Cream Engineers!

Students will participate in a guided ice cream-making session. They will learn about the base ingredients and explore how different combinations create various textures and flavors (we will ask to pre-select mix-ins)

We showcase the ice cream making process, highlighting the importance of freshingredients and quality control.

The Flavor Frenzy

Students will embark on a taste-testing adventure, exploring a variety of your unique artisanal flavors.

Safety is always our top priority.

Our staff will closely supervise all activities, ensuring a fun and secure environment foryour students

Engaging and Interactive

Students actively participate in hands-on-activities, making learning enjoyable and memorable.





All Schools Welcome

Contact us today to schedule your Scoops of Science & Fun field trip!

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