



# CHILDREN'S WORKSHOPS

## THE SCIENCE OF ICE CREAM MAKING



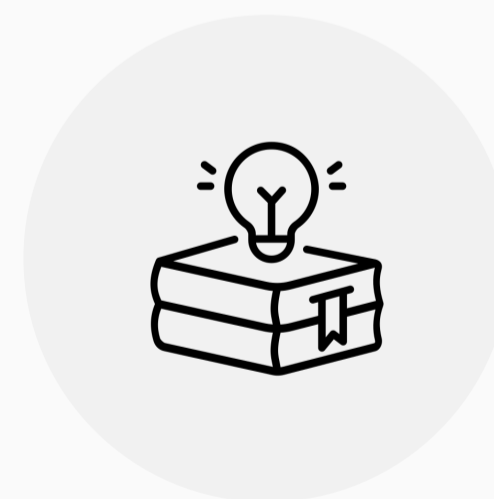
### SPEND FAMILY TIME TOGETHER

Work as a team as you create ice cream and design your customised cup!



### DEVELOP OR PRACTICE NEW SKILLS

Train your child's basic science skills. During this class, they'll measure, observe and mix the ice cream ingredients.



### LEARN ABOUT THE HISTORY OF ICE CREAM

Through a fun quiz and a short and engaging theory section, your child will improve their general knowledge.

## DETAILS

## INCLUSIONS

### DIY Ice Cream Making & Designing

Students get to make their own ice cream, and design their cup for their ice cream.

### Ice Cream & Gelato Theory 101

They'll learn about the differences between the various types of ice cream, and the processes that go into making frozen desserts.

### Customisable Kahoot Quiz

Add up to 5 of your own questions, related to what students are currently learning (eg. digestion, state of matter, etc).

## DIY ICE CREAM MAKING

Participants measure out ingredients using weighing scales and beakers, and make ice cream using a traditional method with ice and salt.

### What's Included

- Everything needed to make a Chocolate Ice Cream
- 5 Toppings (chocolate chips, mini marshmallows, rainbow sprinkles, oreo crumbs and cereal)

## PRICE & CAPACITY

### ONSITE PRICES

	pax per station	price	minimum age
<b>PER CHILD</b>	3 children	\$38 per child	8 years old
<b>PARENT-CHILD PAIR</b>	1 pair	\$50 per pair	3 years old

## LOCATION & TIME

### ONSITE LOCATION

Tom's Palette Kovan  
Block 212 Hougang Street 21  
#01-333  
Singapore 530212

### TIME AND DURATION

The duration is **1 hour**, and we can accommodate sessions during these hours

**Mon to Fri** 11am to 6pm

**Sat, Sun & PH** 10am to 12pm  
4pm to 6pm

## TO BOOK

### WHATSAPP

8758 7212

### EMAIL

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## TERMS & CONDITIONS

### General Terms

1. Prices are in Singapore Dollars.
2. A \$150 non-refundable deposit by PayNow or bank transfer is required to confirm your date. The remaining payment can be made at the end of the class. For credit card payments, an additional 3% fee will be charged to help us cover administrative costs.
3. Details provided here, including the terms and conditions, are subject to change without prior notice.

### Ice Cream Workshop Terms

1. These are our cancellation policies:
  - a. 72 hours or less before the confirmed date of the event: 100% of the confirmed amount will be charged.
  - b. More than 72 hours before the confirmed date of the event: The \$150 non-refundable deposit will be charged.
2. These are our postponement policies:
  - a. 72 hours or less before the confirmed date of the event: 100% of the confirmed amount will be charged.
  - b. More than 72 hours before the confirmed date of the event: No charge.
3. We will need to know the confirmed number of participants at least 1 working day before the class. In the event that there are any absentees, the confirmed number will still be charged, as we would have prepared the ingredients and equipment beforehand.
4. The ice cream buffet is limited to regular cups, and is only available for the duration of the class. Takeaways are not allowed.
5. Details provided here, including the terms and conditions, are subject to change without prior notice.