NATURALIS GELATO ITALIANO

CERTIFIED PROGRAM FOR SCHOOLS

Italian Gelato Experience *for Schools*

Real Italian gelato, made by your students **in their own classroom**, with an award-winning gelato master.



Grade 1 to College
TAILORED PROGRAMS

Why your school can't miss this

- **A real STEM lesson, delicious.** Measuring, ratios, temperature, process and food safety — science students can taste, with a Q&A at the end.
- **Learning by discovery.** Students weigh and mix the ingredients themselves, then watch the machine turn them into gelato in about twenty minutes.
- **Tailored to every year level.** Programs shaped around your students, from Grade 1 up to college.
- **An exclusive program.** Run by Naturalis Gelato and no one else — we bring the machine and every ingredient.
- **Inclusive by design.** The class makes a natural lemon sorbet: gluten free and dairy free, so it suits every dietary requirement.
- **Safe and school-ready.** Working With Children Check — fully compliant.

Gelato is not ice cream. Denser, with less air and a more intense flavour, made fresh from natural ingredients. Your students will taste the difference — and learn why.

THE PACKAGE

Gelato workshop

$15 per student · minimum 45 students

50 min (approx) · In your classroom

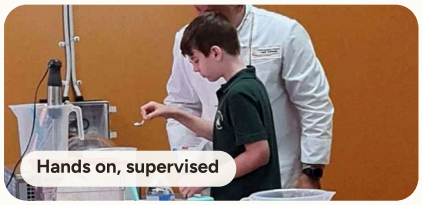
- ✓ Everything the class needs — we bring the machine and the ingredients
- ✓ A certificate in Italian gelato making for every student
- ✓ A full cup each, eaten together
- ✓ Class photos, free on request, when school and families agree
- ✓ **Recipe included**, to make it at home


A certificate for every student


The STEM set-up


A short history of gelato, live


The talk: real gelato vs ice cream


Hands on, supervised

WORKING WITH CHILDREN CHECK VICTORIA

Fully WWCC compliant

1 10 minutes of slides: what real gelato is and what goes into it

2 Hands on: students weigh and mix, supervised

3 Into the gelato machine — ready in about 20 minutes

4 A cup each, and a gelato chef's diploma to take home

Ambassador of Italian Gelato in Australia · Five Stars, Italian Federation of Gelato Makers · Best Small Business 2020–21, Monash

Book a workshop *for your school*

Tell us your year levels and class sizes — we'll shape the program around your students.

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naturalisgelato.com.au/classes

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