

Does Smell Affect Taste?

STEM Activity

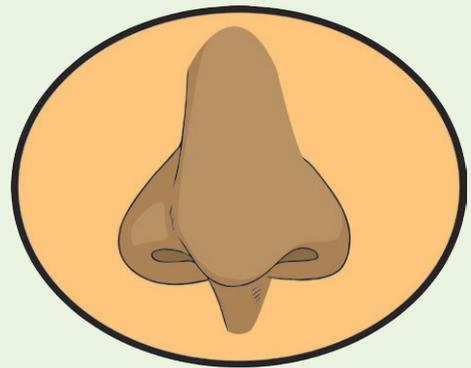
Allergy Disclaimer

Parental permission should be sought before tasting and cooking sessions in order to identify any dietary requirements e.g. nut, wheat, gluten and dairy allergies. Cultural and vegetarian/vegan requirements should also be taken into consideration. Hygiene practices should be carefully observed, e.g. surfaces cleaned down; aprons provided for food preparation; access to hand-washing and washing-up facilities. Children should learn safe practices in relation to kitchen equipment and food handling.

Please use your professional judgment when deciding whether this activity is suitable for your educational setting and students.

You will need:

- Lime juice
- Soy sauce
- Apple juice
- Italian salad dressing
- Mustard
- Spoons (a new spoon for each volunteer)
- Water
- 10 volunteers to taste
- Science goggles with black paper covering lenses
- Data Recording Sheet and pencil



Instructions

1. Cover the lenses of your science goggles with black paper so the volunteer cannot see the food they are testing.
2. Have the volunteer drink a sip of water and place science goggles over eyes before testing.
3. Have volunteer close their nose using their hand.
4. Place a small amount of lime juice on the spoon and feed it to volunteer.
5. The volunteer will need to quickly guess the substance before unplugging their nose.
6. Check if they got it correct, or place an X if they got it wrong on the Data Recording Sheet.
7. Complete steps 2-6 for the remaining test items: soy sauce, apple juice, Italian salad dressing, and mustard.
8. After completing the test with the nose plugged, repeat the test this time with only the volunteer's eyes covered. They do not need to close their nose. Test each item, you may choose a different order if you like, and record the results on the test Data Recording Sheet.
9. Complete with your other test volunteers.